

# Culinary Entrepreneurship (BP) Associate in Applied Science Degree

## Semester Sequence

### Offered at Brooklyn Park Only

#### Fall 1

CULA1000	Culinary Calculations	1
CULA1106	Culinary Culture and Industry	2
CULA1117	Sanitation and Safety	2
CULA1126	Foundations of Baking and Pastry	4
CULA1136	Garde Manger and Entremétier	4
CULA1156	Classic Culinary Techniques	4

#### Total Credits 17

#### Spring 1

CULA1301	Culinary Arts Nutrition	2
CULA1325	Menu Planning	2
CULA1335	Purchasing and Cost Control	2
SOCI2130	Food and Society	3
PHIL2100	Critical Thinking for College Success	3
BUSN1510	Entrepreneurship	3

#### Total Credits 15

#### Fall 2

CULA1700	Human Relations Management	2
COMM2050	Interpersonal Communication	3
CULA1260	Food Truck Foundations	3
ENGL1060	Food in Literature and Film	3
BUSN2015	Marketing Applications	3

#### Total Credits 14

#### Spring 2

BUSN2085	Small Business Operations	4
ENGL 2125	Technical Writing	3
CULA2060	Food Truck Operations	4
ACCT1000	Introduction to Accounting	3

#### Total Credits 14

### Graduation (60 Credits)

Semester listings reflect the recommended sequence. Due to circumstances beyond our control, the information herein is subject to change without notice.