



COLLEGE OF DUPAGE

Culinology AAS

Suggested Course Sequence

Semester 1

3 Credit Hours
English
1101 or 1105

3-5 Credit Hours
Physical or Life Science
Lab Component

CULIN-1101
Introduction to
Culinary Arts
2 Credit Hours

CULIN-1108
Cul. Measurements &
Conversions
2 Credit Hours

CULIN-1120
Sanitation
1 Credit Hour
Pre-Req for All Lab
Classes

HOSP-1151
Restaurant Service &
Sales
2 Credit Hours

Semester 2

3-5 Credit Hours
Mathematics
1000 Level or Above

CULIN-1102
Regional American
Cuisine
3 Credit Hours

CULIN-1103
Fast Casual Dining
2 Credit Hours
Spring & Fall Only

CULIN-1109
Culinary & Baking
Nutrition
1 Credit Hour

CULIN-1170
Baking Science
2 Credit Hours
Spring & Fall Only

Summer

3 Credit Hours
Speech
1100, 1120 or 1150

CULIN-1171
Baking Fundamentals
3 Credit Hours

Semester 3

3 Credit Hours
**Social & Behavioral
Science**

CULIN-1172
Pastry Fundamentals
3 Credit Hours

CULIN-1180
Intro to Culinology
2 Credit Hours

CULIN-1186
Food Manufacturing
2 Credit Hours
Fall Only

CULIN-2000
Food Laws & Regs
3 Credit Hours
Fall Only

CULIN-2205
International Cuisine
3 Credit Hours

Semester 4

3 Credit Hours
**Humanities or Fine
Arts**

CULIN-1185
Elements of Taste
3 Credit Hours
Spring Only

CULIN-2152
Food/Bev Purchasing
3 Credit Hours
Spring & Fall Only

CULIN-2153
Garde Manger
2 Credit Hours

CULIN-2863
Externship
3 Credit Hours

Program Electives
2 Credit Hours

