

# Culinary Arts

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## Associate of Applied Science Degree

### Offered at MCC in Grinnell (Codes: MVCUL)

This Associate of Applied Science degree is designed in the traditional classroom-based model with ample laboratory opportunities during the program and some real-life experiences.

<b>General Education</b>		<b>Credit Hours</b>
DRA110	Introduction to Film	3
ECN115	Personal Finance	3
ENG111	Technical Writing	3
MAT743	Technical Math	3
SPC112	Public Speaking	3
	or	
SPC122	Interpersonal Communication	(3)
<b>Total</b>		<b>15</b>
<b>Program Requirements</b>		
BCA122	Basic Word Processing	1
BCA146	Basic Spreadsheets	1
HCM100	Sanitation & Safety	2
HCM116	Fundamentals of Baking	3
HCM118	Advanced Baking	2
HCM119	Advanced Baking Lab	4
HCM154	Basic Food Preparation	2
HCM155	Garde Manger	3
HCM156	Intermediate Food Preparation	3
HCM160	Advanced Food Preparation	3
HCM180	Food Fundamentals	2
HCM212	Industry Management	3
HCM233	Menu Planning & Nutrition	3
HCM241	Menu Planning & Sales Promotion	3
HCM255	Purchasing	3
HCM263	International Cuisine	3
HCM280	Food Cost Accounting	3
HCM298	Knife Skills	2
HCM341	Catering and Banqueting	2
MGT101	Principles of Management	3
MKT110	Principles of Marketing	3
<b>Total</b>		<b>54</b>
<b>Total Required Hours</b>		<b>69</b>