NAME _____ SEMESTER/YEAR BEGAN CULN _____

HAWAIʻI COMMUNITY COLLEGE, 2025-2026
Culinary Arts (CULN) - HILO

Program Requirements (AAS Overall [67 credits, cumulative GPA 2.0 required from all courses])
(CA Overall [50 credits, cumulative GPA 2.0 required from all courses])
(CO Overall [21 credits, cumulative GPA 2.0 required from all courses])

Course	Course Name	Semester, Year & Grade	CREDITS CO	CA	AAS
FALL: HILO					
*CULN 111	Introduction to the Culinary Industry		2	2	2
*CULN 112	Sanitation and Safety		2	2	2
*CULN 120	Fundamentals of Cookery		5	5	5
*CULN 170	Food and Beverage Purchasing		3	3	3
QM 120H **OR** MATH 100 or higher	Quantitative Methods for Culinary Arts Survey of Mathematics or higher (not Math 120)		3 (3)	3 (3)	3 (3)
ELECTIVE	Cultural Environment (see next page)		---	---	3
	Semester Total		**15**	**15**	**18**
SPRING: HILO					
*CULN 115	Menu Merchandising		2	2	2
*CULN 150	Fundamentals of Baking		4	4	4
*CULN 131	Short Order Cookery			3	3
*CULN 140	Cold Food Pantry			4	4
ENG 21/ESL 21 or higher **OR** ENG 22 or (ESL 22G & ESL 22W) or higher	Developmental Reading Introduction to Expository Writing		--- 	3 	---
ENG 106 **OR** ENG 100 /100E **OR** ENG 102	Technical English for the Workplace Composition I / Composition I (ESL) College Reading Skills		--- --- ---	--- --- ---	3 (3) (3)
	Semester Total		**6**	**16**	**16**
FALL: HILO					
*CULN 133	Bistro Cookery & Intro to Dining Service		---	6	6
*CULN 185	Culinary Nutrition (Meets Natural Environment)		---	---	3
*CULN 270	Food & Beverage Cost Control		---	---	4
CULN 190 **OR** HOST 280	Food Business Startup Hospitality Management (Meets Social Environment)		--- ---	--- ---	3 (3)
	Semester Total		**0**	**6**	**16**

MORE REQUIREMENTS ON THE BACK!

SPRING: HILO					
*CULN 160V	Dining Room Service/Stewarding		---	4	4
*CULN 220	Advanced Cookery		---	5	5
*CULN 240	Garde Manger		---	4	4
*CULN 252	Patisserie		---	---	4
	Semester Total		**0**	**13**	**17**
1. Cultural Environment Elective – HWST course recommended [1 COURSE REQUIRED – 3 cr.] **ART** 101, 105B, 105C, 107D, 108, 111, 112, 113, 114, 115, 120, 123, 125, 126, 159, 202, 209, 212, 214, 217, 225, 227, 230, 243, 244, 246, 248, 249, 257, 269C, 294, 295, **ASAN** 120†, 121†, 122†, **DNCE** 153, 185,190V, 285, 290V, **ENG** 103, 105, 204, 205† (see JOUR 205), 215, 255, 256, 257A, 257E, **HAW** 101, 102, 201, 202, **HIST** 120, 151, 152, 153, 154, 241, 242, 274, 284, 288, **HUM** 100, 160† (see SSCI 160), **HWST** 100, 101, 102, 103, 105, 106, 107, 130, 131, 140, 141, 150, 151, 160, 161, 201†, 206, 219, 230, 231, 260, 270, 272, **JOUR** 205† (see ENG 205), **JPN** 101, 102, 121, 122, **LING** 102, 121† (see ANTH 121), 235† (see ANTH 235), **MUS** 102, **PHIL** 100, 101, 102, 120, 211, 213, 255, **PSY** 275, **REL** 150, 152, **SP** 231, 233, 251			---	---
Total Credits			**21**	**50**	**67**

Courses completed that do not apply to major

Course	Sem., Yr. & Grade	Course	Sem., Yr. & Grade

Special Instructions

* No grade below "C" will be counted toward graduation