

A.S. Vegetarian Culinary Arts

2019-2020 Sample Course Schedule- *This is a recommended schedule and may be altered as needed. Consult your adviser when making changes. See degree audit for Christian Service requirements.*

Summer

RELB 125 or RELT 177 (R-1)..... 3

1st Semester

ENGL 101	Critical Thinking in Ac Rdg & Wrtg I	3
HLNT 135	Nutrition	3
NOND 101	Southern Connections	1
PEAC 125	Fitness for Collegiate Life	1
VGCA 103	Intro to Culinary Fundamentals.....	2
VGCA 109	PC: Soups, Sandwiches, and Salads I.....	1
VGCA 117	PC: Vegetables, Grains and Side Dishes I..	1
VGCA 151	Food Safety and Sanitation.....	2
VGCA 190	Health Benefits of Vegetarian Diets.....	1
		15

2nd Semester

COMM 135	Comm. & Public Speaking	3
ENGL 102	Critical Thinking in Ac Rdg & Wrtg II	3
VGCA 101	PC: Vegetarian Main Dishes and Entrees I..	1
VGCA 113	PC: Desserts.....	1
VGCA 135	PC: Baking.....	1
VGCA 173	Intro to Menu Dev. And Oper. Procedures**.	3
	Electives.....	3
		15

3rd Semester

CPTC 100	Computer Concepts (IN-5).....	1
VGCA 121	Fresh and Raw I (elective)*.....	1
VGCA 125	International Cuisines: The Americas.....	1
VGCA 181	Intro to Marketing for Culinary Professionals	1
VGCA 202	PC: Vegetarian Main Dishes and Entrée II..	1
VGCA 218	PC: Vegetables, Grains and Side Dishes II..	1
VGCA 235	PC: Pastry and Pies.....	1
	Elective.....	1
	Historical Perspectives (IN-6).....	3
	Spiritual Development (R-2 or R-3).....	3
		14

4th Semester

VGCA 140	PC: Beverages I (elective)*.....	1
VGCA 175	Intro to Culinary Supervision and Mgmt**.....	2
VGCA 226	International Cuisines: Europe and Asia.....	1
VGCA 237	PC: Cake Production and Presentation.....	1
VGCA 269	Cooking for Special Diets.....	1
	Electives.....	1
	Math 215 or Natural Science (IN-7).....	3
	PSYC 128 or SOCI 125 (IN-8).....	3
		13

Summer

VGCA 293 Vegetarian Culinary Arts Internship..... 4

TOTAL HOURS 64

*Select 2 hours from VGCA 121, 140, 142, 144, 146

**VGCA 173 is offered in even years, VGCA 175 is offered in odd years