A.S. Vegetarian Culinary Arts

2025-2026 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

	CPTE 100	Computer Concepts	1
	ENGL 101	Critical Thinking in Ac Rdg & Wrtg I	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	1
	VGCA 117	PC: Vegetables, Grains and Sides I	1
	VGCA 151	Food Safety and Sanitation	2
	VGCA 190	Health Benefits of Vegetarian Diets	1
			13

2nd Semester

	HLNT 135	Nutrition	3
	VGCA 101	PC: Vegetarian Mains and Entrees II	1
	VGCA 113	PC: Desserts	1
	VGCA 135	PC: Baking	1
	VGCA 173	Intro to Menu Dev. And Oper. Procedures	3
	VGCA 140/136	PC: Beverages (Elective)* Adv. Baking	1
		Historical Perspective IN-6	3
		Electives	2
			15

3rd Semester

	VGCA 121/146	PC: Fresh and Raw (elective) or 146	1
	VGCA 125	International Cuisines: The Americas	1
	VGCA 181	Intro to Marketing for Culinary Profession	1
	VGCA 202	PC: Vegetarian Mains and Entrées I	1
	VGCA 218	PC: Vegetables, Grains and Sides II	1
	VGCA 235	PC: Pastry and Pies	1
		Math 215 or Natural Science (IN-7)	3
		Spiritual Development (R-2 or R-3)	3
		Elective	3
			15

4th Semester

	VGCA 175	Intro to Culinary Supervision and Mgnt	2
	VGCA 226	International Cuisines: Europe and Asia	1
	VGCA 237	PC: Cake Production and Presentation	1
	VGCA 269	Cooking for Special Diets	1
		PSYC 128 or SOCI 125 (IN-8)	3
		Electives	6
			14

Summer

	VGCA 293	Vegetarian Culinary Arts Internship	**4**

TOTAL HOURS 64

*Select 2 hours from VGCA 121, 140, 146

Note: VGCA 173 is offered in even years, VGCA 175 is offered in odd years