**Curriculum Comparison Chart (Degree)**

*Create a table with a side by side comparison of each course (or category of course) required by the degree curriculum.*

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| --- |
| **Name of Degree:**  |
|  | **Central Arizona College** | **Scottsdale Community College** | **Phoenix College** | **Pima Community College**  |
| **General Education/Degree Requirements** | **General Education/Degree Requirements** | **General Education/Degree Requirements** | **General Education/Degree Requirements** | **General Education/Degree Requirements** |
| *If program uses institutional level AGEC-A, AGEC-B, AGEC-S, or AAS general education requirements please indicate appropriately. Also indicate if the program uses the A.A., A.S., A.Bus, or A.A.S. degree requirements.* | **Program follows A.A.S degree requirements.** **(3) Written Communications****(3) Oral Communications****(3) Art and Humanities****(3) Social and Behavioral Sciences****(4) Physical and Biological Sciences****(3-4) Mathematics****(19-23) Total Credits** | **Program follows A.A.S degree requirements.****(6) English Composition****(3) Oral Communication****(3-5) Mathematics****(3) Humanity and Fine arts****(3) Social and Behavioral Sciences****(4) Natural Sciences****(22-27) Total Credits** | **Program follows A.A.S degree requirements.****(6) English Composition****(3) Oral Communication****(3-5) Mathematics****(2-3) Humanities and Fine Arts****(3) Social and Behavioral Science****(4) Natural Sciences****(21-27) Total Credits**  | **Program follows A.A.S degree requirments.****(6) Communication****(6) Analysis and Critical Thinking****(6) Humanity and Social Sciences****(18) Total Credits** |
| **Program Requirements** | **Program Requirements** | **Program Requirements** | **Program Requirements** | **Program Requirements** |
| *Individually list all other course requirements of the program. Indicate course number and name. Include any specifically required courses, even if the student can apply the course to general education.* | **CUL130 Culinary Principles and Applications I** | **CUL130 Hot Foods I** | **CUl105 Principles and Skills for Professional Cooking** | **CUL101 Principles of Restaurant Operations** |
| **CUL105 Food Safety Foundations** | **CUL115 Food Service Sanitations**  | **CUL107Principles and Techniques of Garde Manger** | **CUL105 Food Service Nutrition and Sanitation** |
| **CUL268 Nutrition For Culinary Arts****Or****NTR141 Nutrition and Wellness** | **CUL220 Food Service Nutrition** | **CUL109 Menu Planning Development** | **CUL130 Hot Foods I** |
| **CUL160 Baking and Pastry I** | **CUL160 Baking and Pastry Production**  | **CUL111 Purchasing for Food Service Systems** | **CUL140 Culinary Principles** |
| **CUL170 Dining and Beverage Operations** | **CUL170 Dining Room Operations** | **CUL113 Commercial Baking Techniques** | **CUL150 Garde Manger** |
| **NTR223 Food Service Management****Or****HRM103 Managing Food Service Operations** | **CUL140 Culinary Principles and Kitchen Managment** | **CUL123 Commercial Service Practicum** | **CUL160 Bakery and Pasty Production I** |
| **CUL230 Culinary Principles and Applications II** | **CUL230 Hot Foods II** | **CUL127Commercial Baking: Classical Desserts** | **CUL163 Sauces** |
| **CUL185 Catering Operations** | **CUL120 Food Costing, Purchasing and Inventory** | **CUL211Professional Cooking Practicum** | **CUL170 Dining Room Operations** |
| **CUL260 Baking and Pastry II** | **CUL260 Bakery and Pastry Productions II** | **(6) Culinary Electives** | **CUL174 From Garden to Table** |
| **CUL125 Sustainable Food Practices** | **CUL150 Garde Manger I** | **FON104 Certification in Food Service Safety and Sanitation** | **CUL180 Food in History** |
| **CUL290 Commercial Cooking Practicum** | **CUL210 Menu Planning and Facilities Design** | **(4) Electives** | **CUL251 International Cuisine: World of Flavor** |
| **(19-23) Cr. Gen ED** | **CUL240 Culinary Principles and Kitchen Management II** | **(21-27) General Education** | **CUL256 Special Diets** |
| **(15-19) Cr. Area Of Concentration Electives** | **CUL250 Garde Manger II** |  | **(9-11) Support Courses** |
|  | **CUL270 Dining Room Operations II** |  |  |
|  | **(6) Electives** |  |  |
|  | **(22-27) General Education Requirment** |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| **Total Credits: 64** | **Total Credits: 62-67** | **Total Credits: 60** | **Total Credits: 62-64** |