

A.S. Vegetarian Culinary Arts

2024-2025 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
 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
 CPTC 100 Computer Concepts..... 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 PC: Beverages (Elective)*..... 1
 Historical Perspective IN-6..... 3
 Electives..... 2

15

3rd Semester

..... VGCA 121 Fresh and Raw (elective)*..... 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
 Elective..... 3
 Spiritual Development (R-2 or R-3)..... 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
 Electives..... 6
 PSYC 128 or SOCI 125 (IN-8)..... 3

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