

**TOPS University Associate of Applied Science: Culinary Arts and Occupations**

Postsecondary Partner: [South Louisiana Community College](#)

**Overview**

Students in Culinary Arts and Occupations learn about recipe and menu planning, preparing and cooking foods, supervising and training kitchen assistants, the management of food supplies and kitchen resources, aesthetics of food presentation and mastery of a wide variety of cuisines and culinary techniques.

**Capstone Credentials**

Regional (emerging)	Basic	Advanced	Fast Forward Advanced Plus
- <a href="#">ServSafe Food Manager</a>	-Certificate of Technical Studies: Prep Cook	-Technical Diploma: Culinary Arts and Occupations	-Associate of Applied Science: Culinary Arts and Occupations

*\*Core Academic Course*

*\*\*Jump Start CTE Course*

Grade 9	
Semester 1	Semester 2
LDOE Course/Code	LDOE Course/Code
*English I 120331	*English II 120332
*Algebra I 160321	*Algebra II 160322
*World Geography 220300	*Environmental Science: AP Environmental Science 150311 or Earth Science 150901
*Physical Education I 190105	*½ Physical Education II 190106 ½ Health Education 190500

Grade 10	
Semester 1	Semester 2
LDOE Course/Code	LDOE Course/Code
*Geometry 160323	*Core art selection
*Biology 150301	*U.S. History 220403
*World History 220401	*Chemistry 150401
*Foreign Language I	*Foreign Language II

*Additional and/or equivalent TOPS core aligned courses can be found in Bulletin 741.*

Grade 11			
Semester 1		Semester 2	
Postsecondary Course	LDOE Course/Code	Postsecondary Course	LDOE Course/Code
*Rhetoric & Composition ENGL 1010	*English III: DE - CENL 1013 English Composition I 120601	*Introduction to Fiction ENGL 2055 or British Literature ENGL 2020	*English IV: DE - CENL 2303 Introduction to Fiction 120614 or CENL 2103 British Literature I 120608
*Environmental Science ENSC 1000	*Environmental Science: DE - CEVS 1103 Environmental Science 150914	*College Algebra Math 1105	*Algebra III: DE - CMAT 1213 College Algebra 160500
**Culinary Calculations CULN 1103	**DE Culinary Calculations 891501	**Introduction to Culinary Skills CULN 1207	**DE Culinary Occupations I 311000
**Sanitation and Safety CULN 1203	**DE Food Science 155040	**Nutrition CULN 1223	**DE Nutrition and Food 100302

Grade 12			
Semester 1		Semester 2	
Postsecondary Course	LDOE Course/Code	Postsecondary Course	LDOE Course/Code
*American National Government POLI 1100	*US Government: DE - CPOL 2013 Intro to American Government 220514	**Baking and Pastry II CULN 2413	**DE Baking and Pastry II 100341
**Culinary Production for Dining Facilities CULN 1219	**DE Food Services I 100361	**A la Carte CULN 2409	**DE Culinary Occupations II 311005
**Baking and Pastry I CULN 2303	**DE Baking and Pastry Arts I 100331	**Food and Beverage Operations CULN 1233	**DE Food Service Technician 100353
**Essentials of Dining Room Service-CULN 1112	**DE Food Services II 100371		

*This pathway framework is an outline of how the approved courses can be implemented. Schools may opt to rearrange the order of course sequencing in order to meet local scheduling requirements. Additionally, Fast Forward pathways are dynamic and the Jump Start Review panel will consider course equivalents on an as needed basis.*