



Atlantic Cape Community College: A.A.S in Culinary Arts (65 semester credits)
Drexel University: B.S in Culinary Arts (184 quarter credits)

Atlantic Cape Community College		ACCC Credits	Drexel Courses		Drexel Credits
ENGL 101	Composition I	3	ENGL 101	Expository Writing and Reading	3.0
ENGL 102	Composition II	3	ENGL 102	Persuasive Writing and Reading	3.0
			ENGL 103	Analytical Writing and Reading	3.0
CISM 125	Introduction to Computers	3	HRM 200	Software for Hospitality Industry	3.0
ALHT 160	Essentials of Culinary Nutrition	3	NFS 101	Intro to Nutrition and Foods	3.0
CUBP 110	Fundamentals of Baking	2	CULA 125	Foundations of Professional Baking	3.0
CUBP 120	Basic Pastry Preparation	2	CULA 220	Patisserie I	2.0
CUBP 210	Advanced Baking	2	CULA 225	Patisserie II	2.0
CULN 101	Introduction to Culinary Arts	3	HRM 110	Intro to Hospitality Industry	3.0
CULN 105	Applied Culinary Skills I	2	CULA 120	Major Techniques and Traditions I	3.0
CULN 106	Applied Culinary Skills II	2	CULA 121	Major Techniques and Traditions II	3.0
CULN 107	Introduction to Diversified Cuisines	2	CULA 405	Culture and Gastronomy I	3.0
CULN 109	Introduction to Garde Manger	2	CULA 325	Garde Manger Lab	2.0
CULN 117	Fundamentals of Dining Room Service	3	CULA 235	Professional Dining Room Management	2.0
CULN 204	Buffet Service/Catering	3	HRM 150	Customer Service	3.0
CULN 207	Advanced Hot Food Preparation	2	CULA 316	A La Carte Cuisine	3.0
CULN 217	Applied Dining Room Operations/Principles of Management	3	HRM 215	Commercial Food Production	4.0
CULN 223	Applied Restaurant Production	3	TGFE 099	Free Elective or Program Elective	4.0
CULN 209	Advanced Garde Manger OR	2	TGFE 099	Free Elective	3.0
CULN 222	Carcuterie (2 Credits) OR		TGFE 099	Free Elective	3.0
CULN 224	Introduction to Culinary Competition (2 Credits)		TGFE 099	Free Elective	3.0
CULN 220	International Food Preparation OR	2	TGFE 099	Free Elective	3.0
CULN 221	Italian Regional Cuisine (2 Credits)		CULA 305	Fundamentals of Italian Cuisine	3.0
CULN 20	Cooperative Education	1	COOP 101	Career Mgmt. & Prof. Development	0.0
HOSP 134	Restaurant Operations	4	HRM 120	Principles of Food Service Management	3.0
	General Education Science Course	4		Social Sciences Electives	3.0
	General Education Social Science Course	3		Social Sciences Electives	3.0
	Choose HIST 101, HIST 102, HUMT 201 or HUMT 202	3		Arts and Humanities Electives	6.0
	General Education Course	3		Arts and Humanities Electives	3.0
TOTAL SEMESTER CREDITS		65	TOTAL QUARTER CREDITS		75.0

To receive transfer credit, the courses must be substantially equivalent to courses offered in the desired curriculum at Drexel and you must have completed the courses with a grade of C (C=2.0) or better. The transfer courses listed should be used as a general guide and might not be acceptable for every major at the University. We make every effort to keep this guide current but cannot guarantee that every course will be acceptable for transfer. The number of credits you can transfer will be determined by the academic department once you've been accepted.