

Westmoreland County Community College and The Art Institute of Pittsburgh
Associate of Applied Science – Culinary Arts – Non-Apprenticeship Option → Bachelor of Science Culinary Management

Transfer Summary:

- Left Column: Identifies Westmoreland County Community College's Associate of Applied Science Culinary Arts – Non-Apprenticeship Option degree requirements
- Right Column: Identifies how WCCC AAS CUNAO courses transfer and apply to the Art Institute of Pittsburgh's Bachelor of Science in Culinary Management degree requirements
- Associate degree requirements and course descriptions can be found at: <http://wccc.edu/Forms/catalog.pdf>

WCCC AAS Culinary Arts Non-Apprenticeship Option		AIP BS Culinary Management	
General Education			
CPT 150 Microcomputer Concepts	3	CPU 100 Computer Literacy Workshop	P
ENG 161 College Writing	3	ENG1010 Composition and Language I	4
ENG 163 Business Communication or *ENG 164 Advanced Composition	3	ENG1020 Composition and Language II	4
Humanities Elective or FSM 170 Food Culture & Religion	3	General Education Elective 1000+/2000+ level	4
MTH 157 College Algebra	3	MTH1010 College Math	4
Social Science Elective	3	General Education Elective 1000+/2000+ level	4
Major			
CUL 130 Basic Culinary Skills	3	CUL105 Concepts & Theories of Culinary Techniques	3
CUL 132 Garde Manger	3	CUL217 Garde Manger I	3
CUL 232 Food Specialties	3	CUL 242 World Cuisine & CUL244 Asian Cuisine & CUL243 Classical European Cuisine	9
FSM 103 Introduction to Hospitality Industry	3	HRM110 Intro to the Hospitality Industry & Industry Trends	3
FSM113 Customer Service	3	CUL427 Quality Service Mgmt. & Training	3
FSM 105 Foods I	4	CUL106 Fundamentals of Classical Techniques	6
FSM 112 Quantity Foods	4	CUL123 American Regional Cuisine & CUL142 Latin Cuisine	9
FSM118 Sanitation	2	Exempt from TAPs Self Study Course	P
FSM 117 Wait Staff/Dining Room Training	1	CUL222 Food & Beverage Operations	3
FSM 119 Beverage Management or FSM 120 Wine Appreciation and Service	1		
FSM 159 Nutrition	4	BIO2010 Nutrition	4
FSM 213 A la Carte Kitchen	4	CUL300 A la Carte Kitchen	6
FSM 215 Food Purchasing & Menu Management	3	CUL209 Sustainable Purchasing & Controlling Costs	3
FSM 218 Hospitality Marketing	3	HRM350 Strategic Planning & Marketing	3
FSM 219 Hospitality Internship	3	Program Elective	3
FSM 235 Supervision and Training	3	CUL210 Management, Supervision & Career Development	3
Other Required Courses			
BKP 141 Baking I	4	CUL207 Introduction to Baking & Pastry Techniques	6
BKP 142 Baking II	3	CUL301 Art Culinaire	6
*Recommended for maximum transfer of credit			
Total Degree Credits		72	Total Degree Credits 93