MAJOR SPECIALIZATION / RELATED COURSES - (44 Credits)

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<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>CULA111W</td>
<td>Soups, Sauces, and Basic Techniques</td>
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<tr>
<td>CULA112W</td>
<td>Intro Food Product</td>
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<tr>
<td>CULA113W</td>
<td>Hot Food Techniques</td>
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<td>CULA114W</td>
<td>Quantity Food Prod.</td>
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<tr>
<td>CULA115W</td>
<td>Food Theory and Meat Fabrication</td>
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<td>CULA116W</td>
<td>Food Service Sanitation</td>
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<td>CULA117W</td>
<td>Intro to Baking</td>
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<tr>
<td>CULA118W</td>
<td>Patisserie</td>
<td>(1) ___</td>
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<td>CULA121W</td>
<td>Baking Theory</td>
<td>(3) ___</td>
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<tr>
<td>CULA123W</td>
<td>Table Service &amp; Mix.</td>
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<tr>
<td>CULA126W</td>
<td>Cake Decoration/Design</td>
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<tr>
<td>CULA127W</td>
<td>Individual Pastries and Plated Desserts</td>
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<tr>
<td>CULA216W</td>
<td>Menu Analysis and Restaurant Design</td>
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<td>CULA222W</td>
<td>Food Service Management</td>
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<td>CULA227W</td>
<td>Product Purchasing/Market</td>
<td>(2) ___</td>
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<td>CULA230W</td>
<td>Baking/Pastry Arts Co-op I</td>
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<td>CULA231W</td>
<td>Advanced Artisan Breads</td>
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<td>CULA232W</td>
<td>Introduction Centerpieces</td>
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<td>CULA233W</td>
<td>Dessert Buffets &amp; Displays</td>
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<td>CULA234W</td>
<td>Chocolates &amp; Confections</td>
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<td>CULA235W</td>
<td>Bakery Techniques</td>
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<td>CULA236W</td>
<td>Advanced Baking Theory</td>
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<td>Advanced Cake Decorate.</td>
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<td>Advanced Pastries and Plated Desserts</td>
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<td>CULA239W</td>
<td>Petit Fours &amp; Mignardise</td>
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<td>CULA240W</td>
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<td>Advanced Pastry Theory</td>
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<td>Testing and Practical Exam</td>
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<td>CULA245W</td>
<td>Baking/Pastry Co-op II</td>
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LIBERAL ARTS - (26 Credits)

ENGLISH - (7 Credits)

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HUMANITIES - (3 Credits)

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LIBERAL ARTS ELECTIVE - (6 Credits)

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MATH - (4 Credits)

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SCIENCE - (3 Credits)

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<tbody>
<tr>
<td>CHEM112W</td>
<td>Nutrition</td>
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SOCIAL SCIENCE - (3 Credits)

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All courses required unless otherwise indicated.