MAJOR SPECIALIZATION / RELATED COURSES - (44 Credits)

CUL111 Soups, Sauces, and Basic Techniques (1) ___  CUL214 Buffet (1) ___
CUL112 Intro Food Production (1) ___  CUL215 Food Sculpture and Design (1) ___
CUL113 Hot Food Techniques (1) ___  CUL216 Menu Analysis and Restaurant Design (3) ___
CUL114 Pantry (1) ___  CUL217 Buffet Theory (1) ___
CUL115 Food Theory and Meat Fabrication (3) ___  CUL219 Regional American Cuisine (1) ___
CUL116 Food Service Sanitation (3) ___  CUL220 A la Carte Cookery (1) ___
CUL117 Intro to Baking (1) ___  CUL222 Food Service Management (3) ___
CUL118 Patisserie (1) ___  CUL223 History/Culture Theory (1) ___
CUL121 Baking Theory (3) ___  CUL224 Healthy Cuisine (1) ___
CUL122 Intro to Garde Manger (1) ___  CUL225 Restaurant Techniques (1) ___
CUL123 Table Service & Mixology (3) ___  CUL226 Advanced Restaurant Tech. (1) ___
CUL126 Cake Decoration/Design (1) ___  CUL227 Product Purchasing/Marketing (2) ___
CUL211 Work Internship I (3) ___  CUL228 Senior Practicum (0) ___
CUL213 Charcuterie (1) ___  CUL229 Advanced Garde Manger (1) ___
CUL214 Work Internship II (1) ___

LIBERAL ARTS - (24 Credits)

ENGLISH - (6 Credits)

ENG120 College Composition (3) ___  ________ ______________________ (3) ___
CUL215 Food Sculpture and Design (1) ___

MATH - (3 Credits)

Mathematics (3) ___

SCIENCE - (3 Credits)

CHE112 Nutrition (3) ___

SOCIAL SCIENCE - (3 Credits)

LIBERAL ARTS ELECTIVE - (6 Credits)

Liberal Arts Elective (3) ___  ________ ______________________ (3) ___
CUL220 A la Carte Cookery (1) ___
CUL221 International Cuisine (1) ___
CUL222 Food Service Management (3) ___
CUL223 History/Culture Theory (1) ___
CUL224 Healthy Cuisine (1) ___
CUL225 Restaurant Techniques (1) ___
CUL226 Advanced Restaurant Tech. (1) ___
CUL227 Product Purchasing/Marketing (2) ___
CUL228 Senior Practicum (0) ___
CUL229 Advanced Garde Manger (1) ___
CUL246 Work Internship II (1) ___

All courses required unless otherwise indicated.