FIRST SEMESTER FALL



A.S. Degree - 68 Credits

ID: A_____

Name: _____

Advisor:

ACADEMIC YEAR 2019-2020		
1. FIRST SEMESTER	Credits	Grade
CULA111W Soups, Sauces and Basic Techniques	1	
CULA112W Introductory Food Production	1	
CULA113 Hot Food Techniques	1	
CULA114W Quantity Food Production	1	
CULA115W Food Theory and Meat Fabrication	3	
CULA116W Food Service Sanitation	3	
ENGL 120W College Composition	4	
HUMANITIES	3	

YOUR PATHWAY TO AN ASSOCIATE DEGREE. This **ACADEMIC MAP** keeps you on track to graduate in two years by taking the recommended course sequence each semester. If full time status is not an option, use your summer semester to make up the credits

STRATEGIES FOR SUCCESS

- Take English and Math in your first year.
- Meet with your Academic Advisor every semester.
- Explore transfer opportunities.
- Take advantage of Tutoring services.
- Consider Summer courses to catch up or get ahead.
- Maintain an overall GPA of 2.0 to graduate.
- Check your student email DAILY!

GPA:

2. SECOND SEMESTER	Credits	Grade
CULA117W Introduction to Baking	1	
CULA118W Patisserie	1	
CULA121W Baking Theory	3	
CULA122W Introduction to Garde Manger	1	
CULA123W Table Service and Mixology	3	
CULA126W Cake Decoration and Design	1	
LIBERAL ARTS	3	
MATHEMATICS	4	
SUMMER SEMESTER	Credits	Grade
CULA211W Culinary Co-op I	3	

GPA:_____

You aren't there yet! See reverse side for remainder of program map!

3. THIRD SEMESTER	Credits	Grade
CULA213W Charcuterie	1	
CULA214W Buffet	1	
CULA 215W Food Sculpture and Design	1	
CULA216W Menu Analysis and Restaurant Design	3	
CULA217W Buffet Theory	1	
CULA229W Advanced Garde Manger	1	
CULA246W Culinary Co-op II	1	
ENGLISH	3	
SOCIAL SCIENCE	3	





4. FOURTH SEMESTER		
	Credits	Grade
CHEM112W Nutrition	3	
CULA219W Regional American Cuisine	1	
CULA220W A la Carte Cookery	1	
CULA221 International Cuisine	1	
CULA222W Food Service Management	3	
CULA223W History and Culture Theory	1	
CULA224W Healthy Cuisine	1	
CULA227W Product Purchasing and Marketing	2	
CULA228W Senior Practicum	0	
LIBERAL ARTS	3	

GPA:____

Total Credits: _____ GPA____