



## Culinary Arts

### Associate in Applied Science

61-62

START HERE

Name: \_\_\_\_\_

ID: \_\_\_\_\_

Advisor: \_\_\_\_\_

Semester 1 - Fall		Credits	Landmark	Grade
ACAD 105W	Academic Readiness	1		
CULA 128W	Culinary Foundations	3		
CULA 129W	Food Preparation Techniques	2		
CULA 115W	Food Theory and Meat Fab.	3		
CULA 120W	Food Service Sanitation	2		
	MATHEMATICS Elective	3-4		
Semester 2 - Spring		Credits	Landmark	Grade
CULA 121W	Baking Theory	3		
CULA 123W	Table Service & Mixology	3		
CULA 125W	Baking Fundamentals, Garde Manger, & Hot Food Plating	6		
ENGL 225W	Oral Communication	3		

#### Landmark Courses

should be taken in the order shown to ensure you stay on track and graduate on time!



Take advantage of the summer semester to complete some of your general education courses!

Semester 3 - Summer		Credits	Landmark	Grade
CULA 200W	Culinary Arts Co-op	3		

Semester 4 - Fall		Credits	Landmark	Grade
CULA 208W	Charcuterie, Buffet Production & Design	6		
CULA 216W	Menu Analysis and Restaurant Design	3		
CULA 227W	Product Purchasing and Marketing	2		
PSYC 111W	Psychology	3		
Semester 5 - Spring		Credits	Landmark	Grade
BIOL 112W	Nutrition	3		
CULA 222W	Food Service Management	3		
CULA 244W	International Cuisines, Regional American Cuisines, & Practicum	6		
HUMA 212W	Legal and Ethical Issues	3		

#### Advising Notes

- 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!

Program COMPLETE!

