



## Culinary Arts and Occupations Technical Diploma 2022-2023

### FALL START

FALL SEMESTER			
CULN 1103	Culinary Calculations	3 Credits	Grade Earned:
CULN 1112	Essentials of Dining Room Service	2 Credits	Grade Earned:
CULN 1203	Sanitation and Safety	3 Credits	Grade Earned:
CULN 1207	Introduction to Culinary Skills	7 Credits	Grade Earned:
CULN 1223	Nutrition	3 Credits	Grade Earned:
	CTS: Prep Cook		
	<b>TOTAL SEMESTER CREDITS</b>	<b>18</b>	
SPRING SEMESTER			
CULN 1219	Culinary Production for Dining Facilities	9 Credits	Grade Earned:
CULN 1233	Food & Beverage Operations	3 Credits	Grade Earned:
CULN 2303	Baking and Pastry I	3 Credits	Grade Earned:
	<b>TOTAL SEMESTER CREDITS</b>	<b>15</b>	
SUMMER SEMESTER			
CULN 2409	A la Carte	9 Credits	Grade Earned:
CULN 2413	Baking and Pastry II	3 Credits	Grade Earned:
	<b>TOTAL SEMESTER CREDITS</b>	<b>12</b>	
Technical Diploma - Culinary Arts & Occupations		<b>45</b>	
	<b>TOTAL DEGREE CREDITS</b>		

**A grade of “C” or higher is required in all courses.**

#### DEGREE NOTES:

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