

| South Louisiana Community College | | Culinary Arts and Occupations Technical Diploma 2024-2025 | |
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| FALL START | | | |
| FALL SEMESTER | | | |
| CULN 1103 | Culinary Calculations | 3 Credits | |
| CULN 1112 | Essentials of Dining Room Service | 2 Credits | |
| CULN 1203 | Sanitation and Safety | 3 Credits | |
| CULN 1207 | Introduction to Culinary Skills | 7 Credits | |
| CULN 1223 | Nutrition | 3 Credits | |
| | CTS: Prep Cook | | |
| | TOTAL SEMESTER CREDITS | 18 | |
| SPRING SEMESTER | | | |
| CULN 1219 | Culinary Production for Dining Facilities | 9 Credits | |
| CULN 1233 | Food & Beverage Operations | 3 Credits | |
| CULN 2303 | Baking and Pastry I | 3 Credits | |
| | TOTAL SEMESTER CREDITS | 15 | |
| SUMMER SEMESTER | | | |
| CULN 2409 | A la Carte | 9 Credits | |
| CULN 2413 | Baking and Pastry II | 3 Credits | |
| | TOTAL SEMESTER CREDITS | 12 | |
| | Technical Diploma - Culinary Arts & Occupations | | |
| | TOTAL DEGREE CREDITS | 45 | |

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

DEGREE NOTES:

This degree plan is an academic planning resource. The program requirements list on the program page of the applicable edition of the college catalog is the official source for all degree requirements. The college reserves the right to change, modify, or alter this resource without notice. The college strongly encourages students to consult their advisors for questions regarding degree completion. OAA 04/24