

FALL START				
SEMESTER 1 - Fall				
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	18		
	TOTAL SEMESTER CREDITS			
SEMESTER 2 - Spring				
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		
SEMESTER 3 - Summer				
CULN 2409	A la Carte	9 Credits		
CULN 2413	Baking and Pastry II	3 Credits		
	TOTAL SEMESTER CREDITS	12		
SEMESTER 4 - Fall				
ENGL 1010	Rhetoric & Composition	3 Credits		
MATH 1105	College Algebra	3 Credits		
Humanities ^{see note 1}		3 Credits		
Social/Behavioral Science ^{see note 2}		3 Credits		
Natural/Physical Science ^{see note 3}		3 Credits		
	TOTAL SEMESTER CREDITS	15		
Associate of Applied Science - Culinary Arts & Occupations		60		
	TOTAL DEGREE CREDITS			

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

NOTES:

¹ Choose from History (HIST), English (ENGL 2XXX) except ENGL 2045 and 2070, or Communications (CMCN) except CMCN 1170, 1270, and 2145.

² Choose from Anthropology (ANTH), Criminal Justice (CJUS), Economics (ECON), Geography (GEOG), Political Science (POLI), Psychology (PSYC), or Sociology (SOCI).

³ Choose from Biology (BIOL), Chemistry (CHEM), Environmental Science (ENSC), Geology (GEOL), Physical Science (PHSC), or Physics (PHYS).

SPRING START				
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CULN 1203	Sanitation and Safety	3 Credits		
CULN 1207	Introduction to Culinary Skills	7 Credits		
CULN 1223	Nutrition	3 Credits		
	CTS: Prep Cook	18		
	TOTAL SEMESTER CREDITS			
SEMESTER 2 - Summer				
CULN 1219	Culinary Production for Dining Facilities	9 Credits		
CULN 1233	Food & Beverage Operations	3 Credits		
	TOTAL SEMESTER CREDITS	12		
SEMESTER 3 - Fall				
CULN 2303	Baking and Pastry I	3 Credits		
CULN 2409	A la Carte	9 Credits		
CULN 2413	Baking and Pastry II	3 Credits		
	TOTAL SEMESTER CREDITS	15		
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MATH 1105	College Algebra	3 Credits		
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Social/Behavioral Science ^{see note 2}		3 Credits		
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