

| FALL START | | | | |
|---|---|-----------|-----------------|---------------|
| SEMESTER 1 - Fall | | | | |
| CULN 1103 | Culinary Calculations | 3 Credits | Semester Taken: | Grade Earned: |
| CULN 1112 | Essentials of Dining Room Service | 2 Credits | Semester Taken: | Grade Earned: |
| CULN 1203 | Sanitation and Safety | 3 Credits | Semester Taken: | Grade Earned: |
| CULN 1207 | Introduction to Culinary Skills | 7 Credits | Semester Taken: | Grade Earned: |
| CULN 1223 | Nutrition | 3 Credits | Semester Taken: | Grade Earned: |
| CTS: Prep Cook | | 18 | | |
| TOTAL SEMESTER CREDITS | | 18 | | |
| SEMESTER 2 - Spring | | | | |
| CULN 1219 | Culinary Production for Dining Facilities | 9 Credits | Semester Taken: | Grade Earned: |
| CULN 1233 | Food & Beverage Operations | 3 Credits | Semester Taken: | Grade Earned: |
| CULN 2303 | Baking and Pastry I | 3 Credits | Semester Taken: | Grade Earned: |
| TOTAL SEMESTER CREDITS | | 15 | | |
| SEMESTER 3 - Summer | | | | |
| CULN 2409 | A la Carte | 9 Credits | Semester Taken: | Grade Earned: |
| CULN 2413 | Baking and Pastry II | 3 Credits | Semester Taken: | Grade Earned: |
| TOTAL SEMESTER CREDITS | | 12 | | |
| Technical Diploma - Culinary Arts & Occupations | | 45 | | |
| TOTAL DEGREE CREDITS | | 45 | | |

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

This degree plan is an academic planning resource. 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. OAA9/18

| SPRING START | | | | |
|---|---|-----------|-----------------|---------------|
| SEMESTER 1 - Spring | | | | |
| CULN 1103 | Culinary Calculations | 3 Credits | Semester Taken: | Grade Earned: |
| CULN 1112 | Essentials of Dining Room Service | 2 Credits | Semester Taken: | Grade Earned: |
| CULN 1203 | Sanitation and Safety | 3 Credits | Semester Taken: | Grade Earned: |
| CULN 1207 | Introduction to Culinary Skills | 7 Credits | Semester Taken: | Grade Earned: |
| CULN 1223 | Nutrition | 3 Credits | Semester Taken: | Grade Earned: |
| CTS: Prep Cook | | | | |
| TOTAL SEMESTER CREDITS | | 18 | | |
| SEMESTER 2 - Summer | | | | |
| CULN 1219 | Culinary Production for Dining Facilities | 9 Credits | Semester Taken: | Grade Earned: |
| CULN 1233 | Food & Beverage Operations | 3 Credits | Semester Taken: | Grade Earned: |
| TOTAL SEMESTER CREDITS | | 12 | | |
| SEMESTER 3 - Fall | | | | |
| CULN 2303 | Baking and Pastry I | 3 Credits | Semester Taken: | Grade Earned: |
| CULN 2409 | A la Carte | 9 Credits | Semester Taken: | Grade Earned: |
| CULN 2413 | Baking and Pastry II | 3 Credits | Semester Taken: | Grade Earned: |
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| Technical Diploma - Culinary Arts & Occupations | | | | |
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