

<b>SPRING START</b>				
<b>SPRING SEMESTER</b>				
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>		
<b>SUMMER SEMESTER</b>				
CULN 1219	Culinary Production for Dining Facilities	9 Credits	Grade Earned:	
CULN 1233	Food & Beverage Operations	3 Credits	Grade Earned:	
	<b>TOTAL SEMESTER CREDITS</b>	<b>12</b>		
<b>FALL SEMESTER</b>				
CULN 2303	Baking and Pastry I	3 Credits	Grade Earned:	
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>15</b>		
	Technical Diploma - Culinary Arts & Occupations			
	<b>TOTAL DEGREE CREDITS</b>	<b>45</b>		

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

**DEGREE NOTES:**

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. OAA5/19