

**FALL START**

		<b>FALL SEMESTER</b>	
<b>CULN 1103</b>	Culinary Calculations	3 Credits	Grade Earned:
<b>CULN 1112</b>	Essentials of Dining Room Service	2 Credits	Grade Earned:
<b>CULN 1203</b>	Sanitation and Safety	3 Credits	Grade Earned:
<b>CULN 1207</b>	Introduction to Culinary Skills	7 Credits	Grade Earned:
<b>CULN 1223</b>	Nutrition	3 Credits	Grade Earned:
	Certificate of Technical Studies: Prep Cook <b>TOTAL SEMESTER CREDITS</b>	<b>18</b>	
		<b>SPRING SEMESTER</b>	
<b>CULN 1219</b>	Culinary Production for Dining Facilities	9 Credits	Grade Earned:
<b>CULN 1233</b>	Food & Beverage Operations	3 Credits	Grade Earned:
<b>CULN 2303</b>	Baking and Pastry I	3 Credits	Grade Earned:
	<b>TOTAL SEMESTER CREDITS</b>	<b>15</b>	
		<b>SUMMER SEMESTER</b>	
<b>CULN 2409</b>	A la Carte	9 Credits	Grade Earned:
<b>CULN 2413</b>	Baking and Pastry II	3 Credits	Grade Earned:
	<b>TOTAL SEMESTER CREDITS</b>	<b>12</b>	
		<b>FALL SEMESTER</b>	
<b>ENGL 1010</b>	Rhetoric & Composition	3 Credits	Grade Earned:
<b>MATH 1105</b>	College Algebra	3 Credits	Grade Earned:
<b>Humanities</b> - Choose from General Education Courses: History (HIST); English (ENGL 2XXX) except ENGL 2045 and 2070; or Communications (CMCN) except CMCN 1170, 1270, and 2145.	List Course:	3 Credits	Grade Earned:
<b>Social/Behavioral Science</b> - Choose from General Education Courses: Anthropology (ANTH), Criminal Justice (CJUS), Economics (ECON), Geography (GEOG), Political Science (POLI), Psychology (PSYC), or Sociology (SOCL).	List Course:	3 Credits	Grade Earned:
<b>Natural/Physical Science</b> - Choose from General Education Courses: Biology (BIOL), Chemistry (CHEM), Environmental Science (ENSC), Geology (GEOL), Physical Science (PHSC), or Physics (PHYS).	List Course:	3 Credits	Grade Earned:
	<b>TOTAL SEMESTER CREDITS</b>	<b>15</b>	
Associate of Applied Science: Culinary Arts & Occupations			
		<b>TOTAL DEGREE CREDITS</b>	<b>60</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. OAA 5/2020