



Culinary Arts and Occupations Technical Diploma 2020-2021

SPRING START

SPRING SEMESTER			
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:
	Certificate of Technical Studies: Prep Cook		
	TOTAL SEMESTER CREDITS	18	
SUMMER SEMESTER			
CULN 1219	Culinary Production for Dining Facilities	9 Credits	Grade Earned:
CULN 1233	Food & Beverage Operations	3 Credits	Grade Earned:
	TOTAL SEMESTER CREDITS	12	
FALL SEMESTER			
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:
	TOTAL SEMESTER CREDITS	15	
	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 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