

CULINARY ARTS & OCCUPATIONS

Associate of Applied Science 2019-2020

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:	
	CTS: 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		
	SPRING SEMESTER			
ENGL 1010	Rhetoric & Composition	3 Credits	Grade Earned:	
MATH 1105	College Algebra	3 Credits	Grade Earned:	
Humanities see note I	List Course:	3 Credits	Grade Earned:	
Social/Behavioral Science see note 2	List Course:	3 Credits	Grade Earned:	
Natural/Physical Science see note 3	List Course:	3 Credits	Grade Earned:	
	TOTAL SEMESTER CREDITS	15		
Asso	ciate of Applied Science - Culinary Arts & Occupations TOTAL DEGREE CREDITS	60		

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

DEGREE NOTES:

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

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

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

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