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| **FALL START** |  |  |  |  |
|  | **FALL 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** |  |  |
|  | **SPRING SEMESTER** |  |  |  |
| CULN 1219 | Culinary Production for Dining Facilities | 9 Credits | Grade Earned: |  |
| CULN 1233 | Food & Beverage Operations | 3 Credits | Grade Earned: |  |
| CULN 2303 | Baking and Pastry I | 3 Credits | Grade Earned: |  |
|  | **TOTAL SEMESTER CREDITS** | **15** |  |  |
|  | **SUMMER SEMESTER** |  |  |  |
| CULN 2409 | A la Carte | 9 Credits | Grade Earned: |  |
| CULN 2413 | Baking and Pastry II | 3 Credits | Grade Earned: |  |
|  | **TOTAL SEMESTER CREDITS** | **12** |  |  |
|  | **FALL SEMESTER** |  |  |  |
| ENGL 1010 | Rhetoric & Composition | 3 Credits | Grade Earned: |  |
| MATH 1105 | College Algebra | 3 Credits | Grade Earned: |  |
| Humanities see note 1 | 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** |  |  |
| Associate 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).

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| **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 1 | 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** |  |  |
| Associate of Applied Science - Culinary Arts & Occupations  **TOTAL DEGREE CREDITS** | | **60** |  |  |

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

**DEGREE NOTES:**

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