

Kitchen Skills Diploma

This program is designed specifically for industry professionals and students who are employed or plan to be employed in the hospitality industry as cooks and desire to further their education and begin the advancement to a supervisory position. Courses are offered on a part-time basis and credits earned may be applied to the Associate Degree in the Culinary Arts or Food Service Management Technologies. Industry professionals and students will also acquire the three mandatory classes required by the American Culinary Federation to begin the certification process.

CAMPUS: STANTON

DEPARTMENT: Culinary Arts Technology
Kitchen Skills Diploma

RECOMMENDED COURSE SEQUENCE SHEET

Effective: 2008-52

Name: _____ No pre-tech requirements MAT 005
 SSN: _____ RDG 005 MAT 012
 Academic Advisor: _____ ENG 005 RDG 051 MAT 015
 Matriculation Date: _____ ESL ENG 051 RDG 120 MAT 075

RDG 120-Critical Reading and Thinking will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: CULINARY ARTS TECHNOLOGY

Curriculum Code Designation: CUL

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		GR	PREREQUISITES	CO-REQ
				OFFERED	COMPLETED			
FIRST SEMESTER (FALL)								
CUL -119 Sanitation	2	0	2	Fall/Sp/Sum	{ FORMTEXT }		All pre-tech courses completed	
FSM -110 Introduction to Food Prep	2	3	3	Summer/Fall	{ FORMTEXT }		All pre-tech courses completed	
MAT-120 Math for Behavioral Science	3	0	3	Fall/Spring	{ FORMTEXT }		MAT 012	
TOTAL	7	3	8					
SECOND SEMESTER (SPRING)								
CUL-141 Nutrition	3	0	3	Fall/Sp/Sum	{ FORMTEXT }		All pre-tech courses completed	
ENG-121 Composition	3	0	3	Spring	{ FORMTEXT }		ENG 051, RDG 051	
CUL-271 Garde Manger	3	4	4	Fall/Spring	{ FORMTEXT }		CUL-121 or FSM-110	
TOTAL	9	4	10					
THIRD SEMESTER (FALL)								
CUL-251 Cost Control	3	0	3	Fall/Spring	{ FORMTEXT }		ENG-121, MAT 120	
CUL-248 Culinary Supervisory Dev.	3	0	3	Fall/Spring	{ FORMTEXT }		All pre-tech courses completed	
COM-111 Human Communications	3	0	3	Fall	{ FORMTEXT }		ENG 051, RDG 051	
FSM-210 Quantity Food Production	2	3	3	Spring	{ FORMTEXT }		FSM-110	
TOTAL	11	3	12					
GRAND TOTAL	27	10	30					

Student's Signature

Date

Advisor's Signature

Date