

CAMPUS: TERRY
DEPARTMENT: Culinary Arts Technology
Baking and Pastry Cook Certificate

RECOMMENDED COURSE SEQUENCE SHEET

Effective:

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		G R	PREREQUISITES	CO-REQ.
				Offered	Completed			
FIRST SEMESTER (FALL)								
CUL-119, Sanitation	2	0	2	Fall/Sp/sum			All pre-tech courses completed.	
CUL 112 Cake Decorating	1	3	2	Summer/Sp			All pre-tech courses completed	
CUL 261, Baking	3	4	4	Fall			All pre-tech courses completed	
TOTAL	6	7	8					
SECOND SEMESTER (SPRING)								
CUL 262, Pastry	3	4	4	Spring			CUL 261	
CUL-141, Nutrition	3	0	3	Fall/Sp/sum			All pre-tech courses completed.	
CUL-248, Culinary Supervisory Development	3	0	3	Fall/Spring			All pre-tech courses completed.	
TOTAL	9	4	10					
GRAND TOTAL	15	11	18					

 Student's Signature

 Date

 Advisor's Signature

 Date