

CAMPUS: Terry
DEPARTMENT: Culinary Arts Technology
Baking and Pastry Skills Diploma

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/Spring			All pre-tech courses completed.	
FSM 110, Introduction to Food Prep	2	3	3	Sum/Fall			All pre-tech courses completed.	
MAT 120, Math for Behv. Science	3	0	3	Fall/Spring			MAT 012	
TOTAL	7	3	8					
SECOND SEMESTER (SPRING)								
CUL-141, Nutrition	3	0	3	Fall/Spring			All pre-tech courses completed.	
ENG 121, Composition	3	0	3	Fall/Spring			ENG 051, RDG 051	
CUL 112 Cake Decorating	1	3	2	Spring/Sum			All pre-tech courses completed.	
TOTAL	7	3	8					
THIRD SEMESTER (FALL)								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall/Spring			ENG 121, MAT 120	
CUL-248, Culinary Supervisory Development	3	0	3	Fall/Spring			All pre-tech courses completed.	
CUL 261, Baking	3	4	4	Fall			FSM 110	
TOTAL	9	4	10					
FOURTH SEMESTER (SPRING)								
COM 111, Human Communications	3	0	3	Fall/Spring			ENG 051, RDG 051	
CUL 262, Pastry	3	4	4	Spring			CUL 261	
TOTAL	6	4	7					
GRAND TOTAL	29	14	33					

 Student's Signature

 Date

 Advisor's Signature

 Date