

CAMPUS: TERRY
DEPARTMENT: Culinary Arts Technology
Cook's 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. | |
| FSM 110, Introduction to Food Prep | 2 | 3 | 3 | Sum/Fall | | | All pre-tech courses completed. | |
| TOTAL | 4 | 3 | 5 | | | | | |
| SECOND SEMESTER (SPRING) | | | | | | | | |
| CUL-141, Nutrition | 3 | 0 | 3 | Fall/Sp/Sum | | | All pre-tech courses completed. | |
| FSM 210, Quantity Food production | 3 | 2 | 3 | Spring | | | FSM 110 | |
| CUL-248, Culinary Supervisory Development | 3 | 0 | 3 | Fall/Spring | | | All pre-tech courses completed. | |
| TOTAL | 9 | 2 | 9 | | | | | |
| TOTAL | | | | | | | | |
| GRAND TOTAL | 13 | 5 | 14 | | | | | |

 Student's Signature

 Date

 Advisor's Signature

 Date