



**CAMPUS: TERRY**  
**DEPARTMENT: Culinary Arts Technology**

**RECOMMENDED COURSE SEQUENCE SHEET**  
**Effective: 2002-02**

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			
<b>FIRST SEMESTER (FALL)</b>								
CUL- 121, Food Prep I	3	4	4	Fall			All pre-tech courses completed.	
CUL-119, Sanitation	2	0	2	Fall			All pre-tech courses completed.	
ENG-121, Composition	3	0	3	Fall			RDG-051*, ENG-051*	
MAT-120, Math for Behavioral Sciences	3	0	3	Fall			MAT-012*	
COM-111, Human Communications	3	0	3	Fall			ENG-051*, RDG-051*	
<b>TOTAL</b>	<b>14</b>	<b>4</b>	<b>15</b>					
<b>SECOND SEMESTER (SPRING)</b>								
CUL-271, Garde Manager	3	4	4	Spring			CUL-121	
ENG-122, Tech. Writing & Communication	3	0	3	Spring			ENG-121	
CUL-141, Nutrition	3	0	3	Spring			All pre-tech courses completed.	
IET-150, Computer Applications	2	0	3	Spring			MAT-012*	
PSY-121, General Psychology	3	2	3	Spring			ENG-051*, RDG-051*	
<b>TOTAL</b>	<b>14</b>	<b>6</b>	<b>16</b>					
<b>SUMMER SESSION (SUMMER)</b>								
CUL-156, Practicum	1	5	3	Summer			CUL-121	
<b>TOTAL</b>	<b>1</b>	<b>5</b>	<b>3</b>					
<b>THIRD SEMESTER (FALL)</b>								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall			All pre-tech courses completed.	
CUL-261, Baking	3	4	4	Fall			CUL-121	
CUL-285, International Cuisine	3	4	4	Fall			CUL-271	
CUL-241, Planning Food Service Systems	3	0	3	Fall			All pre-tech courses completed.	
CUL-248, Culinary Supervisory Development	3	0	3	Fall			All pre-tech courses completed.	
<b>TOTAL</b>	<b>15</b>	<b>8</b>	<b>17</b>					
<b>FOURTH SEMESTER (SPRING)</b>								
CUL-246, Intro. To Din. Rm. & Bev. Ser. Mgt.	3	0	3	Spring			All pre-tech courses completed.	
CUL-262, Pastry	3	4	4	Spring			CUL-261	
CUL-123, Food Prep II	3	4	4	Spring			CUL-285	
CUL-245, Applied Hospitality	1	4	3	Spring			All pre-tech courses completed.	
<b>TOTAL</b>	<b>10</b>	<b>12</b>	<b>14</b>					
<b>GRAND TOTAL</b>	<b>54</b>	<b>35</b>	<b>65</b>					

\_\_\_\_\_  
 Student's Signature

\_\_\_\_\_  
 Date

\_\_\_\_\_  
 Advisor's Signature

\_\_\_\_\_  
 Date

**Note: \* Placement Test**