

**CAMPUS: TERRY**  
**DEPARTMENT: Culinary Arts Technology**  
**Kitchen 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			
<b>FIRST SEMESTER (FALL)</b>								
CUL-119, Sanitation	2	0	2	Fall/Sp/Su			All pre-tech courses completed.	
FSM 110, Introduction to Food Prep	2	3	3	Fall/ Sum			All pre-tech courses completed.	
MAT 120, Math for Behv. Science	3	0	3	Fall/Spring			MAT 012	
<b>TOTAL</b>	<b>7</b>	<b>3</b>	<b>8</b>					
<b>SECOND SEMESTER (SPRING)</b>								
CUL-271, Garde Manager	3	4	4	Spring/Sum			CUL-121 or FSM 110	
CUL-141, Nutrition	3	0	3	Fall/Sp/mS			All pre-tech courses completed.	
ENG 121, Composition	3	0	3	Fall/Spring			ENG 051, RDG 051	
<b>TOTAL</b>	<b>9</b>	<b>4</b>	<b>10</b>					
<b>THIRD SEMESTER (FALL)</b>								
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.	
COM 111, Human Communications	3	0	3	Fall/Spring			ENG 051, RDG 051	
FSM 210, Quantity Food Production	2	3	3	Spring			FSM 110	
<b>TOTAL</b>	<b>11</b>	<b>3</b>	<b>12</b>					
<b>GRAND TOTAL</b>	<b>27</b>	<b>10</b>	<b>30</b>					

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

\_\_\_\_\_  
 Date

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

\_\_\_\_\_  
 Date