



Culinary Arts

Technical Certificate (TC)

Advanced Technical Certificate (ATC)

Associate of Applied Science Degree (AAS)

Advising Worksheet for 2009-2010

Student Name:	Student #:	Phone #:					
Recommended Course Sequence	Credits	TC	ATC	AAS	Semester Enrolled	Special Action	
FIRST YEAR/FIRST SEMESTER		15	15	15			
CULI 102 Culinary Foundations	4	X	X	X			
CULI 103 Sanitation, Safety and Health	2	X	X	X			
COMM 101 or ENGL 101	3	X	X	X			
MATH GE Mathematics General Education Course	3	X	X	X			
SOCS GE Social Science General Educ. Course	3	X	X	X			
FIRST YEAR/SECOND SEMESTER		14	14	14			
CULI 106 Baking I	2	X	X	X			
CULI 107 Dining Room	2	X	X	X			
CULI 111 Kitchen Lab I	2	X	X	X			
CULI 112 Introductory Hot Foods	3	X	X	X			
CULI 122 Catering Lab	2	X	X	X			
CULI 125 Center of the Plate	3	X	X	X			
FIRST YEAR/SUMMER SESSION				8			
CULI 293 Culinary Internship	4			X			
ELEC GE Any General Education Course	4			X			
SECOND YEAR/FALL SEMESTER			11	14			
CULI 110 Bakery Lab I	2		X	X			
CULI 121 Kitchen Lab II	2		X	X			
CULI 128 Global Cuisine	2		X	X			
CULI 132 Nutrition for Food Service	2		X	X			
CULI 205 Business Operations	3		X	X			
COMM 101 or ENGL 101	3			X			
SECOND YEAR/SPRING SEMESTER			13	13			
CULI 206 Patisserie	2		X	X			
CULI 208 Beverage Management	2		X	X			
CULI 209 Hospitality Purchasing	2		X	X			
CULI 210 Bakery Lab II	2		X	X			
CULI 211 Kitchen Lab III	2		X	X			
CULI 216 Garde Manger	2		X	X			
CULI 225 Formal Dinner Practical	1		X	X			
TOTAL CREDITS		29	53	64			

NOTES:

To earn the AAS you must complete 16 credits of GE course work and pass the Computer Skills Assessment.