



Culinary Arts

Technical Certificate (TC)

Advanced Technical Certificate (ATC)

Associate of Applied Science Degree (AAS)

Advising Worksheet for 2011-2012

| Student Name: | Student #: | Phone #: | | | | | |
|--|------------|-----------|-----------|-----------|-------------------|----------------|--|
| Recommended Course Sequence | Credits | TC | ATC | AAS | Semester Enrolled | Special Action | |
| FIRST YEAR/FALL SEMESTER | | 15 | 15 | 15 | | | |
| CULI 102 Culinary Foundations | 4 | X | X | X | | | |
| CULI 103 Sanitation, Safety and Health | 2 | X | X | X | | | |
| ENGL 101 English Composition (ENGL 101 or COMM 101 required for TC/ATC. Both required for AAS. This is the recommended sequence as ENGL 101 is prereq for CULI 107.) | 3 | X | X | X | | | |
| MATH 123 or General Education MATH | 3 | X | X | X | | | |
| SOCS GE Social Science course | 3 | X | X | X | | | |
| FIRST YEAR/SPRING SEMESTER | | 14 | 15 | 15 | | | |
| 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 125 Center of the Plate | 3 | X | X | X | | | |
| COMM 101 Fund. of Oral Communication | 3 | | | X | | | |
| CULI 122 Catering Lab (if TC) | 2 | X | | | | | |
| SECOND YEAR/FALL SEMESTER | | | 13 | 17 | | | |
| 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 | | | |
| CULI 122 Catering Lab | 2 | | X | X | | | |
| GE General Educ. Course | 4 | | | X | | | |
| SECOND YEAR/SUMMER SESSION or AFTER SECOND YEAR/FIRST SEMESTER | | | | 4 | | | |
| CULI 293 Culinary Internship | 4 | | | X | | | |
| ELEC GE Any General Education Course (if needed) | (4) | | | 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 | | | |

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|----------------------------------|---|-----------|-----------|-----------|--|--|
| CULI 225 Formal Dinner Practical | 1 | | X | X | | |
| TOTAL CREDITS | | 29 | 53 | 64 | | |

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NOTES:

To earn the AAS you must complete 16 credits of GE course work and pass the Computer Skills Assessment. Students **MUST ATTEND** a mandatory orientation session prior to registering for classes. Student must have completed ENGL 090 and MATH 025, or receive equivalent COMPASS scores, **prior** to enrolling in first semester CULI courses.