

2001-2002

CULINARY ARTS
Associate of Applied Science

STUDENT NAME _____ SS# _____
 ADDRESS _____ CITY, STATE, & ZIP CODE _____
 TELEPHONE (DAY) _____ EVE _____ ENROLLMENT DATE _____

PLACEMENT TESTING: Read.	Writing	Math	TASP COMPLETE/EXEMPT/WAIVED DATE: _____
Pre-TASP	_____	_____	
TASP	_____	_____	

DEVELOPMENTAL COURSES (enter grade) _____ Orin 101 - College Success
 Reading: _____ None _____ READ 70 _____ READ 80 _____ READ 90 _____ Non Course Remediation
 Writing: _____ None _____ ENGL 71 _____ ENGL 81 _____ ENGL 91 _____ Non Course Remediation
 Math: _____ None _____ MATH 80 _____ MATH 85 _____ MATH 90 _____ Non Course Remediation

Major Courses			SCH	COLLEGE	SEM/YR	GRADE	COMMENTS
FIRST YEAR - FALL SEMESTER							
CULA	1305	Safety and Sanitation	3				
CULA	1301	Basic Food Preparation	3				
PSTR	1301	Fundamentals of Baking	3				
ENGL	1301	Composition	3				
SOCI	1301	Introduction to Sociology	3				
FIRST YEAR - SPRING SEMESTER							
CULA	2301	Intermediate Food Preparation	3				
RSTO	2307	Catering	3				
RSTO	2301	Principles of Food & Beverage Controls	3				
HAMG	1324	Hospitality Human Resources Management	3				
TECM	1303	Technical Mathematics	3				
		Humanities Elective	3				
SECOND YEAR - FALL SEMESTER							
CULA	1345	International Cuisine	3				
BIOL	2320	Microbiology for Food Service	3				
BIOL	1322	Nutrition and Diet Therapy	3				
COSC	1301	Microcomputer Applications	3				
ACNT	1303	Introduction to Accounting I or MRKG 1311	3				
SECOND YEAR - SPRING SEMESTER							
PSTR	2331	Advanced Pastry Shop	3				
CULA	2331	Advanced Food Preparation I	3				
RSTO	1301	Beverage Management	3				
BUSG	2309	Small Business Management	3				
SPCH	1311	Intro. To Speech Communication or SPCH 1321	3				
CULA	2264	CAPSTONE: Practicum II	2				

IDENTIFIES COURSES TO FULFILL MINIMUM 15 HOURS GENERAL EDUCATION REQUIREMENT

STUDENT'S SIGNATURE _____ DATE _____ FACULTY / ADVISOR'S SIGNATURE _____ DATE _____

2001 - 2002 Culinary Arts, Associate of Applied Science

PRE-REQUISITES:

- CULA 1305 SAFETY AND SANITATION**
Prerequisite: None.
- CULA 1301 BASIC FOOD PREPARATION**
Prerequisite: None.
- PSTR 1301 FUNDAMENTALS OF BAKING**
Prerequisite: None.
- ENGL 1301 COMPOSITION**
Prerequisite: Completion of READ 80 or equivalent. A passing score of 220+ on the writing portion of the TASP test or qualify for the "B or Better" option or TASP exemption via SAT or ACT scores.
- SOCI 1301 INTRODUCTION TO SOCIOLOGY**
Prerequisite: None.
- CULA 2301 INTERMEDIATE FOOD PREPARATION**
Prerequisite: None.
- RSTO 2307 CATERING**
Prerequisite: CULA 1301.
- RSTO 2301 PRINCIPLES OF FOOD & BEVERAGE CONTROLS**
Prerequisite: None.
- HAMG 1324 HOSPITALITY HUMAN RESOURCES MANAGEMENT**
Prerequisite: None.
- TECM 1303 TECHNICAL MATHEMATICS**
Prerequisite: MATH 85 or TASP completion in Math.
- CULA 1345 INTERNATIONAL CUISINE**
Prerequisite: CULA 1301.
- BIOL 2320 MICROBIOLOGY FOR FOOD SERVICE**
Prerequisite: None.
- BIOL 1322 NUTRITION AND DIET THERAPY**
Prerequisite: None.
- COSC 1301 MICROCOMPUTER APPLICATIONS**
Prerequisite: READ 70 or equivalent.
- ACNT 1303 INTRODUCTION TO ACCOUNTING I**
Prerequisite: READ 80 and MATH 80 or equivalent.
- PSTR 2331 ADVANCED PASTRY SHOP**
Prerequisite: None.
- CULA 2331 ADVANCED FOOD PREPARATION**
Prerequisite: RSTO 2307.
- RSTO 1301 BEVERAGE MANAGEMENT**
Prerequisite: None.
- BUSG 2309 SMALL BUSINESS MANAGEMENT**
Prerequisite: None.
- SPCH 1311 INTRODUCTION TO SPEECH COMMUNICATION**
Prerequisite: None.
- SPCH 1321 BUSINESS & PROFESSIONAL SPEAKING**
Prerequisite: None.
- CULA 2264 CAPSTONE: PRACTICUM II**
Prerequisite: Fourth semester standing in the Associate of Applied Science in Culinary Arts.

HUMANITIES ELECTIVE - 3 CREDITS (Depending on the course, check the catalog for pre-requisites.