

ASSOCIATE IN APPLIED SCIENCE (A.A.S) AWC ADVISEMENT CHECK SHEET

CULINARY ARTS

Student Name	ID #	Advisor	Major Code: AAS.CULAR Credits: 63
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Students will develop skills necessary to compete for a position in a restaurant, school, hospital, or nursing facility. In addition, the student would be capable of pursuing the option of developing a restaurant, catering business or personal chef career.

Required Major Courses (42 Credits)		Cr	Gr	Sem	Notes
CUL 141	Basic Culinary Arts 1	3		1	
CUL 143	ServSafe Prep and Exam	2		1	
CUL 144	Menu Planning	1		2	
CUL 146	Saucier & Meat Fabrication	3		1	
CUL 147	Baking 1	3		1	
CUL 149	Garde Manger 1	3		1	
CUL 241	Basic Culinary Arts 2	3		2	
CUL 247	Baking 2	3		2	
CUL 249	Garde Manger 2	3		2	
CUL 251	Catering	3		2	
CUL 253	Food & Beverage Management	3		1	
CUL 258	Advance Cuisine	5		2	
CUL 259	Field Experience	7		2	

General Education Requirements (21 Credits)					Cr	Gr	Sem	App*	Notes
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See the AAS GE course list in the current catalog for selection of courses.

English Composition (6 credits)									
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ENG 100, ENG 101, ENG 107, ENG 102, ENG 108	Introduction to Composition, Freshman Composition	6							
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Mathematics (3 credits)									
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MAT 121	Intermediate Algebra OR approved higher level math	3							
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Arts and Humanities (3 credits)									
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Social and Behavioral Sciences (3 credits)									
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Physical and Biological Sciences (4 credits)									
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Additional Courses (2 credits)									
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