CULINARY ARTS
Diploma

Day

PROGRAM PLANNING GUIDE

Course Number		Course Title	Hours Per Week			Credits
			Class	Lab	Work	
FIRST SEMESTER						
CUL	110	Sanitation & Safety	2	0	0	2
CUL	140	Culinary Skills I	2	6	0	5
ENG	111	Writing and Inquiry	3	0	0	3
MAT	110	Math Measurement & Literacy	2	2	0	3
SECOND SEMESTER						
CUL	160	Baking I	1	4	0	3
CUL	170	Garde Manger I	1	4	0	3
CUL	240	Culinary Skills II	1	8	0	5
HRM	245	Human Resource Mgmt-Hosp	3	0	0	3
THIRD SEMESTER						
____	____	*Elective List I	-	-	-	6
FOURTH SEMESTER						
____	____	**Elective List II	-	-	-	10

TOTAL GRADUATION REQUIREMENT   43 SEMESTER CREDIT HOURS

Elective List I (*Select two courses from the following list*):

CUL	112	Nutrition for Foodservice	3	0	0	3
HRM	220	Cost Control-Food and Bev	3	0	0	3
HRM	260	Procurement for Hosp	3	0	0	3

Elective List II (*Select 10 Credit Hours from the following list*):

BPA	150	Artisan & Specialty Bread	1	6	0	4
BPA	210	Cake Design & Decorating	1	4	0	3
CUL	130	Menu Design	2	0	0	2
CUL	260	Baking II	1	4	0	3
CUL	270	Garde Manger II	1	4	0	3

Date Revised: April 2014
POS Start Date: 2014*FA

* THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PUPORSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRADUATION.