

## Plan of Study

### Culinary Arts – AAS Culinary Arts Degree Track

**Location- McCreary Center and SCC main campus**  
**Program Coordinator- Chef Michael Wells**

**STUDENT NAME:** \_\_\_\_\_

**Student ID Number** \_\_\_\_\_

**Special Notes:** Students may be required to travel to various locations depending on events, curriculum requirements, and instructor needs.

<b>First Semester Fall</b>				<b>Credit hours</b>
<input type="checkbox"/>	<b>CUL</b>	<b>105</b>	<b>Applied Introduction to Culinary Arts</b>	<b>(2)</b>
<input type="checkbox"/>	<b>CUL</b>	<b>200</b>	<b>Sanitation and Food Safety</b>	<b>2</b>
<input type="checkbox"/>	<b>CUL</b>	<b>211</b>	<b>Basic Food Production</b>	<b>4</b>
<input type="checkbox"/>	<b>CUL</b>	<b>215</b>	<b>Basic Baking</b>	<b>4</b>
<input type="checkbox"/>	<b>MAT</b>	<b>105</b>	<b>Business Mathematics</b>	<b>3</b>
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
			<b>Total Credits</b>	<b>15</b>

<b>Second Semester: Spring</b>				<b>Credit hours</b>
<input type="checkbox"/>	<b>CUL</b>	<b>220</b>	<b>Advanced Baking</b>	<b>4</b>
<input type="checkbox"/>	<b>CUL</b>	<b>240</b>	<b>Meat, Seafood, and Poultry</b>	<b>4</b>
<input type="checkbox"/>	<b>CUL</b>	<b>280</b>	<b>Cost and Control -online</b>	<b>4</b>
<input type="checkbox"/>	<b>ENG</b>	<b>101</b>	<b>Writing I</b>	<b>3</b>
<input type="checkbox"/>	<b>CIT</b>	<b>105</b>	<b>Introduction to Computers</b>	<b>3</b>
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
			<b>Total Credits</b>	<b>18</b>

<b>Third Semester: Fall</b>				<b>Credit hours</b>
<input type="checkbox"/>	<b>CUL</b>	<b>290</b>	<b>Catering and Front of the House</b>	<b>4</b>
<input type="checkbox"/>	<b>CUL</b>	<b>230</b>	<b>Basic Nutrition - online</b>	<b>3</b>
<input type="checkbox"/>			<b>Heritage/ Humanities</b>	<b>3</b>
<input type="checkbox"/>			<b>Science</b>	<b>3</b>
<input type="checkbox"/>	<b>CUL</b>	<b>270</b>	<b>Human Relations Management - online</b>	<b>3</b>
<input type="checkbox"/>				
			<b>Total Credits</b>	<b>16</b>

<b>Fourth Semester: Spring</b>				<b>Credit hours</b>
<input type="checkbox"/>	<b>CUL</b>	<b>111</b>	<b>Garde Manger</b>	<b>4</b>
<input type="checkbox"/>	<b>CUL</b>	<b>260</b>	<b>International Cuisine</b>	<b>4</b>
<input type="checkbox"/>	<b>CUL</b>	<b>298</b>	<b>Culinary Arts Practicum Experience /OR</b>	<b>2</b>
<input type="checkbox"/>	<b>CUL</b>	<b>299</b>	<b>Culinary Arts Cooperative Experience</b>	<b>(2)</b>
<input type="checkbox"/>			<b>Social Interaction Course</b>	<b>3</b>
<input type="checkbox"/>			<b>Oral Communication</b>	<b>3</b>
<input type="checkbox"/>				
			<b>Total Credits</b>	<b>16</b>
			<b>Total Credits for Program</b>	<b>65</b>
<input type="checkbox"/>				

<b>Choose _____ hours from the following approved courses:*</b>				<b>Credit Hours</b>
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				
<input type="checkbox"/>				

**Special Notes:**

\_\_\_\_\_  
**Student Signature**

\_\_\_\_\_  
**Date**

\_\_\_\_\_  
**Advisor Signature**

\_\_\_\_\_  
**Date**