

Student Name \_\_\_\_\_ Student ID \_\_\_\_\_ Advisor \_\_\_\_\_

AY2024-25

Possible Prerequisites			Semester	Hours	Grade	ACTS
ENG	0051	Writing Seminar		NC		
ENG	0053	English Fundamentals		NC		
MATH	0021	Foundations of Math Reasoning		NC		
MATH	0083	Math Fundamentals		NC		

Year 1 - Fall Semester (15 credit hours)			Semester	Hours	Grade	ACTS
ENG	1203	Workplace Essentials or higher-level English		3		ENGL2023
CA	1003	Introduction to Food Systems		3		
CA	1013	Fabrication		3		
CA	1023	Culinary Techniques I Lab		3		
CA	1033	History of Foods		3		

Year 1 - Spring Semester (15 credit hours)			Semester	Hours	Grade	ACTS
MATH	1013	Mathematical Applications or higher-level Math		3		MATH1003
CA	1043	Food Preservation		3		
CA	1113	Bakery and Desserts		3		
CA	1123	Culinary Techniques II Lab		3		
CA	1263	Nutrition		3		

Year 2 – Fall Semester (15 credit hours)			Semester	Hours	Grade	ACTS
CA	1223	Culinary Techniques III Lab		3		
CA	1233	Menu Planning		3		
CA	1253	Banquets and Catering		3		
		3 hours from Social Science ECON, GEOG, HIST, POSC, PSY, SOC prefixes		3		
MIS	1033	<b>Choose one:</b> Introduction to Computers		3		CPSI1003
MIS	1443	Technical Computer Application				
MIS	1503	Microcomputer Applications				

Year 2 – Spring Semester (15 credit hours)			Semester	Hours	Grade	ACTS
ENG	1003	Composition I		3		ENGL1013
CA	1243	International Cuisine		3		
CA	1323	Culinary Techniques IV Lab		3		
CA	1353	Purchasing/Costing		3		
CA	2053	Culinary Services Internship		3		

Total Required Credit Hours (60)

Expected Graduation Date: \_\_\_\_\_

Student Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Advisor Signature: \_\_\_\_\_

Date: \_\_\_\_\_