

Student Name _____ Student ID _____ Advisor _____

AY2025-2026

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		

First Semester (15 credit hours)			Semester	Hours	Grade	ACTS
ENG	1203	Workplace Essentials or higher-level English		3		ENGL2023
CA	1013	Fabrication		3		
CA	1023	Culinary Techniques I Lab		3		
CA	1063	Food Safety and Sanitation		3		
CA	1263	Nutrition		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	1053	Bar and Beverage Management		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	Choose one: 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		

Expected Graduation Date: _____

Student Signature: _____

Date: _____

Advisor Signature: _____

Date: _____