

CAMPUS LOCATION: Stanton COURSE SEQUENCE SHEET

Curriculum: **Kitchen Skills Studies** Curriculum Code Designation: **CULDIPKSS**

Effective: 2022-51

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name: |  |  | [ ] No developmental education requirements | |  | | --- | | [ ] ENG 011 | |  | |  | |  | | [ ] MAT 052  [ ] MAT 062  [ ] MAT 099 |
| ID#: |  |  |  |  |
|  |  |  |  |  |
| Matriculation Date: |  |  |  |  |
|  |  |  |  |  |

**SSC 100 is a pre-requisite for all developmental and 100-level courses.**

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|  |  |  |  | | SEMESTER | |  | |  |  |  |
| **COURSE NUMBER AND TITLE** | **Credits**  **Credits** | **Lecture** | | **Lab** | **Offered** | **Completed** | **Grade** | PREREQUISITES | | | **COREQUISITES** |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **FIRST SEMESTER (FALL)** |  |  |  |  |  |  |  |  |
| SSC 100 First Year Seminar | 1 | 1 | 0 |  |  |  | None |  |
| CUL 119 Food Safety and Sanitation | 2 | 2 | 0 | Fall/Spr/S |  |  | SSC 100 or concurrent |  |
| CUL 121 Food Prep I | 4 | 3 | 4 | Fall/Spr |  |  | SSC 100 or concurrent |  |
| ENG 101 Composition I | 3 | 3 | 0 | Fall/Spr/S |  |  | SSC 100 or concurrent |  |
| MAT 152 Quantitative Reasoning | 3 | 3 | 0 | Fall/Spr/S |  |  | Test Score or MAT 010 or MAT 052 or concurrent |  |
| TOTAL | 13 | 12 | 4 |  |  |  |  |  |

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| **SECOND SEMESTER (SPRING)** |  | |  |  |  |  |  |  |  |
| CUL 171 Garde Manger | 4 | | 3 | 4 | Spr/Sum |  |  | CUL 119 or concurrent, CUL 121 |  |
| SCI 141 Nutrition in the Culinary Field | 2 | | 2 | 0 | Fall/Spr/S |  |  | SSC 100 or concurrent |  |
| COM 111 Human Communications | 3 | 3 | | 0 | Fall/Spr/S |  |  | SSC 100 or concurrent |  |
| TOTAL | 9 | | 8 | 4 |  |  |  |  |  |

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| **THIRD SEMESTER (FALL)** |  |  |  |  |  |  |  |  |
| HRI 212 Food and Beverage Cost Control | 3 | 3 | 0 | Fall/Spr |  |  | HRI 101 or CUL 121, ENG 101, MAT 120 |  |
| CUL 261 Baking OR  CUL 280 American Regional Cuisine | ~~4~~ | 3 | ~~4~~ | Fall/Spr  Fall/Spr |  |  | CUL 121, CUL 119 or concurrent  CUL 171 |  |
| MGT 248 Culinary Supervisory Develop | 3 | 3 | 0 | Fall/Spr |  |  | CUL 121 or HRI 101 |  |
| TOTAL | 10 | 9 | ~~4~~ |  |  |  |  |  |
| GRAND TOTAL | 32 | 29 | 12 |  |  |  |  |  |

Date