

# Culinary Arts

NAME \_\_\_\_\_

UH NO. \_\_\_\_\_

DATE \_\_\_\_\_

DATE \_\_\_\_\_

P\_\_\_\_A\_\_\_\_C\_\_\_\_G\_\_\_\_T\_\_\_\_[    ]

VA \_\_\_\_\_ F1 (Foreign Student) \_\_\_\_\_

R\_\_\_\_[    ]W\_\_\_\_[    ]

\_\_\_\_ CO - Certificate of Competence in Culinary Arts (9 crs)

\_\_\_\_ CA - Certificate of Achievement in Culinary Arts (30 crs)

\_\_\_\_ CC - Certificate of Completion in Culinary Arts (16 crs)

\_\_\_\_ AAS - Associate in Applied Science Degree in Culinary Arts (61 crs)

**NEW**      **OLD**

**Sem/Yr**    **Grade**

**CULN: 8 credits (One of the following pairs):**

CULN 101B (4) and CULN 101C (4) (*old--FSER 100*) or

CULN 102B (4) and CULN 102C (4) (*old--FSER 102*)

	4		CO	·	·	·			
	4		CO	·	·	·			

BUSN 161B	<i>(BUS 121B)</i>	1	Customer Service - Basic Concepts	CO	·	·	·		
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[Accepted to enter CULN 120 lab cycle: Fall \_\_\_\_\_]

CULN 111	<i>(FSER 101)</i>	2	Introduction to the Culinary Industry	·	CC	CA	AAS		
CULN 112	<i>(FSER 103)</i>	2	Sanitation and Safety	·	CC	CA	AAS		
CULN 120	<i>(FSER 110)</i>	4	Fundamentals of Cookery	·	CC	CA	AAS		
CULN 130	<i>(FSER 119)</i>	5	Intermediate Cookery ( <b>Cultural Environment</b> )	·	CC	CA	AAS		

**Written Communication: 3 credits (One of the following):** BUS 175; EALL 272;

ENG 21, 22, 100, 106, 215, 250, 251, 252, 253, 254, 255, 256, 257, 257K, 261;

JOUR 205; LING 102; any WI course

	3		·	CC	CA	AAS		
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MATH 50H		3	Technical Mathematics I: Food Service ( <b>Thinking, Reasoning/Mathematics</b> )	·	·	CA	AAS		
BUSN 166	<i>(BUS 143)</i>	1	Professional Employment Preparation	·	·	CA	AAS		
CULN 150	<i>(FSER 122)</i>	5	Fundamentals of Baking	·	·	CA	AAS		
CULN 160	<i>(FSER 128)</i>	5	Dining Room and Beverage Service ( <b>Oral Communication</b> )			CA	AAS		
CULN 115	<i>(FSER 120)</i>	2	Menu Merchandising	·	·	·	AAS		
CULN 185	<i>(FSER 185)</i>	3	Culinary Nutrition ( <b>Natural Environment</b> )	·	·	·	AAS		
CULN 240	<i>(FSER 209)</i>	4	Garde Manger			·	AAS		
CULN 221	<i>(FSER 212)</i>	5	Continental Cuisine	·	·	·	AAS		
CULN 222	<i>(FSER 216)</i>	5	Asian Pacific Cuisine			·	AAS		
CULN 271*	<i>(FSER 241)</i>	4	Hospitality Purchasing and Cost Control	·	·	·	AAS		
CULN 294*	<i>(FSER 294)</i>	5	Food Service Practicum	·	·	·	AAS		
MGT 122*		3	Human Relations in Business ( <b>Social Environment</b> )	·	·	·	AAS		

**\*Note: CULN 271, CULN 294, and MGT 122 must be taken concurrently in the final semester.**

**Admissions:** Although applicants will be admitted as a Culinary Arts major, admission into the culinary (CULN) course cycle (except CULN 101B/C and CULN 102B/C) is on a "First Applied, First Qualified" basis. A new culinary course cycle (CULN 120) begins each Fall semester. Students waiting for admission into a Fall cycle may take CULN 101B/C, CULN 102B/C, and non-CULN designated courses required in the Culinary Arts program. Priority admittance into a Fall cycle (CULN 120) will be given to continuing students who have (1) met minimum math and English requirements; placed in ENG 21 or higher, and MATH 24 or higher; (2) completed CULN 101B/C and/or CULN 102B/C with a grade of "B" or higher; (3) maintained a 2.0 GPA in all courses applicable towards the Culinary Arts certificate or degree. A grade of "C" or higher in all CULN courses is required for graduation.

For course prerequisites, see course descriptions in the Kaua'i Community College Catalog.