

## CULINARY ARTS 2009-2010

ASSOCIATE IN APPLIED SCIENCE - SCOTTSDALE COMMUNITY COLLEGE

ADVISEMENT CENTER – (480) 423-6539 – ADVISOR@SCCMAIL.MARICOPA.EDU – WWW.SCOTTSDALECC.EDU/ADVISEMENT/

Name \_\_\_\_\_ Advisor \_\_\_\_\_ Date \_\_\_\_\_

Program Director: Karen Chalmers (480) 423-6241 AP-254 karen.chalmers@sccmail.maricopa.edu

Contact the Program Director prior to applying to the program.

**PROGRAM NOTE:** Students must enroll concurrently in all courses in a block, regardless of previously completed coursework.

**Admission Criteria:** Entrance into the Culinary Arts program is by application only. A special fee of \$475.00 is required each semester in addition to the regular tuition fees. Placement into 100-level English, reading and math classes on the ASSET test, or completion of equivalent coursework.

	Dept./ Course	Course Title	Credit Hours	Grade	Comments
<b>Required Courses 34 Cr</b>		<b>Block 1</b>			
	CUL115	Food Service Sanitation, Safety/Stewarding	2		
	CUL120	Food Costing, Purchasing and Inventory Control	2		
	CUL130	Hot Foods I	3		
	CUL140	Culinary Principles & Kitchen Management 1	3		
	CUL150	Garde Manger I	2		
	CUL160	Bakery and Pastry Production I	3		
	CUL170	Dining Room Operations I	2		
		<b>Block 2</b>			
	CUL210	Menu Planning and Facilities Design	2		
	CUL220	Food Service Nutrition	2		
	**CUL230	Hot Foods II	3		
	**CUL240	Culinary Principles/ Kitchen Management II	3		
	**CUL250	Garde Manger II	2		
	**CUL260	Bakery and Pastry Production II	2		
	**CUL270	Dining Room Operations II	3		
<b>Restricted Electives: 6 Cr</b>					
	CUL180	Food in History	3		
	CUL190	Catering Operations I	3		
	CUL235	Advanced Culinary Tech I - Meats	2		
	CUL236	Advanced Culinary Tech II - Seafood	2		
	CUL237	Advanced Culinary Tech III - Game/ Poultry	2		
	CUL245	Professional Kitchen Mgt. Techniques	2		
	CUL255	Advanced Garde Manager I - Salads/ Sandwiches	2		
	CUL256	Advanced Garde Manager II - Appetizers and Hors d'Oeuvres	2		
	CUL265	Professional Baking I - Base Products and Sauces	2		
	CUL266	Professional Baking II - Breads and Rolls	2		
	CUL267	Professional Baking III - Pastries, Pies and Cakes	2		
	CUL268	Professional Baking IV - Decorative and Design Work	2		
	CUL296++	Cooperative Education (any module)	1-4		
	CUL298++	Special Projects (any module)	1-3		
	FRE+++++	Any French courses	1-4		
	HRM+++++	Any Hospitality & Tourism Management courses	1-3		
	ITA+++++	Any Italian courses	1-4		
	SPA+++++	Any Spanish courses	1-4		

<b>General Education (G.E.) Requirements: 25-27 Credits</b>		<b>Core: 15-17 Credits</b>			
First-Year Composition	ENG101 ENG 107 ENG102 ENG108	First-Year Composition (3) <b>OR</b> First-Year Composition for ESL (3) <b>AND</b> First-Year Composition (3) <b>OR</b> First-Year Composition for ESL (3)	6		
Oral Communication		COM100 or COM110 or COM225 or COM230	3		
Critical Reading	+CRE101	Critical and Evaluative Reading I (3) <b>OR</b> "exempt" on placement test	3		
Mathematics***		Any approved G.E. course from the Mathematics area	3-5		
		<b>Distribution: 10 Credits</b>			
Humanities and Fine Arts***		Any approved G.E course from the Humanities and Fine Arts area	3		
Natural Sciences***		Any approved G.E. course from the Natural Sciences area	4		
Social and Behavioral Sciences***		Any approved G.E. course from the Social and Behavioral Sciences area	3		
		<b>Total Credits</b>	<b>65-67</b>		

**\*\*Course has a prerequisite**

\*\*\*Select any course from the approved list in the SCC catalog.

+Not required if student classified "**exempt**" after taking SCC placement test; however, (3) credits must be taken in any area.

**Grade of 'C' or better required for all courses in the AAS in Culinary Arts.**

**Completion of this form by an advisor is unofficial; official acceptance of all classes determined by SCC Admissions office.**

*Revised 6-2009*