

Name \_\_\_\_\_

S.S.# \_\_\_\_\_

**CULINARY ARTS — B.S. DEGREE**

**CORE COURSES REQUIRED FOR MAJOR:**

BSM 131 (231) Microbiology w/Lab		PSC 111 General Chemistry w/Lab	
BU 157 Information Systems <b>or</b> MA 123 Statistics			

**CULINARY ARTS COURSES:**

CA 200 Introduction to Culinary Arts		CA 300 Food Preparation I	
CA 301 Food Preparation II		CA 310 Dining Room Services	
CA 350 Internship		CA 400 Food Preparation III	
CA 401 World Cuisines		CA 410 Business Skills in the Culinary Arts	

**OTHER REQUIRED COURSES:**

BSM 342 Food Microbiology w/Lab		FN 301 Science of Food	
FN 302 Menu/Recipe Development		FN 325 Nutrition	
Science Elective (2+) (lab or non-lab)		CA 125 or Serv Safe Certification	

**OPTIONAL COURSES/ELECTIVES:**

CA 315 Demonstration Techniques		CA 375 Advanced Baking	
CA 399 Selected Topics in Culinary Arts		CA 415 Food Styling	
CA 450 International Internship		CA 451 Independent Study	

**Total degree hours required =124 semester hours**

Audited:
