

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 or MA 123 Statistics			

CULINARY ARTS COURSES:

CA 125 or Serv Safe Certification		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 326 (325) Nutrition for Culinary Professionals	
Science Elective (2+) (lab or non-lab)			

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:
