

Name _____

ID# _____

CULINARY ARTS - B.S. DEGREE

CULINARY ARTS COURSES:

CA 125 or Serv Safe Certification		CA 200 Introduction to Culinary Arts	
CA 300 Food Preparation I with Lab		CA 301 Food Preparation II with Lab	
CA 310 Dining Room Services		CA 350 Internship	
CA 400 Food Preparation III with Lab		CA 401 World Cuisines with Lab	
CA 410 Business Skills in the Culinary Arts			

OTHER REQUIRED COURSES:

FN 301 Science of Food		FN 302 Menu/Recipe Development	
FN 226 Nutrition for Culinary Professionals			

B.S. DEGREE REQUIREMENTS:

BSM 131 Microbiology w/Lab		PSC 111 General Chemistry w/Lab	
BSM 342 Food Microbiology w/Lab		Science Elective (2+) (lab or non-lab)	
MA 113 College Algebra or higher		MIS 157 Information Systems Using Microcomputers or MA 123 Statistics	

OPTIONAL COURSES/ELECTIVES:

CA 315 Demonstration Techniques		CA 375 Advanced Baking I with Lab	
CA 385 Advanced Baking II with Lab		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:
