CULINARY ARTS

Curriculum Guide for Academic Year 2016-2017

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		App. Food Serv-Sanit. in Hotel & Rest. Mgt.(Prog. Pre-Req)	3	
	CULAR 225	Product and Menu Development	2	
	BCOM 262	Soft Skills for the Workplace	1	
†	CULAR 202	Introduction to Culinary Skills & Principles	5.5	
†	CULAR 211	Intermediate Culinary Skills & Principles	5.5	
†	CULAR 218	World Cuisines: Asian	3	
†	CULAR 219	World Cuisines: Mediterranean	3	
†	CULAR 222A	Advanced Restaurant Operations	4	
†	CULAR 222B	Advanced Restaurant Practicum	4	
	BCOM 222	Job Search Skills	3	
		Subtotal U	Jnits 34	

IN ADDITION, complete SIX (6

Associate Degree requirements continued from the previous page:

For graduation with an Associate in Science (A.S.) Degree with a major in Culinary Arts: 1. Minimum Total Units: §Any course that appears on a curriculum guide and the General Education Pattern (Plan A) may 101.1.1.1.1.1.1. 1.1 1