### Degree Plan Checklist

**Date:**

**Major:** Culinary Arts

**Name:**

**Emphasis:**

**ID#:**

**Degree:** Bachelor of Science

## BACHELOR'S DEGREE REQUIREMENTS

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Semester</th>
<th>Grade</th>
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## FAMILY AND CONSUMER SCIENCE REQUIREMENTS

### Required Culinary Arts Courses: 25 Hours

- CA 102 ServSafe
- CA 104 Culinary Essentials I
- CA 120 Applied Culinary Skills I
- CA 125 Intro to Baking and Pastry
- CA 204 Culinary Essentials II
- CA 220 Applied Culinary Skills II
- CA 225 Intermediate Baking and Pastry
- FCS 234 Culinary Nutrition
- ACCT 201 Intro to Financial Accounting

### Required courses in Hospitality Management HRTM 9 Hours

- HRTM 320 Hospitality Facilities Management
- HRTM 410 Food Operations Management
- HRTM 420 Bar and Beverage Management

### Required Upper Division Culinary Arts Courses 18 Hours

- CA 325 Cakes and Confections
- CA 327 Garde Manger
- CA 410 Foods of the World
- CA 460 Lunch Production
- CA 496 Culinary Arts Internship

### Upper Division Culinary Arts Electives 9 Hours

- CA 330 Mediterranean Cuisine
- CA 375 American Cuisine
- CA 425 Food Styling
- CA 450 Classical French Cuisine
- CA 455 Asian Cuisine

## Electives to Complete 120 hours

### Final Check

- Hours completed:
- Hours in progress:
- U/D Hours completed:
- U/D hours in progress:
- GPA:

All course requirements in the major and minor must have a grade of "C" or better. All acceptable transfer work from a junior or community college will be recorded as lower division credit. Developmental hours are not eligible for degree credit.

**Student Signature**

**Advisor Signature**

**Dean's Office Signature**

**Official Degree Plan Filing Date**

Revised: 2013-03-01