



		TOTAL CREDITS
	SEMESTER 1 - Fall	
CULN 1112	Essentials of Dining Room Service	2
CULN 1103	Culinary Calculations	3
CULN 1203	Sanitation and Safety	3
CULN 1207	Introduction to Culinary Skills	7
CULN 1223	Nutrition	3
	CTS: Prep Cook	
	TOTAL	18
	SEMESTER 2 - Spring	
CULN 1219	Culinary Production for Dining Facilities	9
CULN 1233	Food & Beverage Operations	3
CULN 2303	Baking and Pastry I	3
	TOTAL	15
	SEMESTER 3 - Summer	
CULN 2413	Baking and Pastry II	3
CULN 2409	A la Carte	9
	TOTAL	12
	SEMESTER 4 - Fall	
ENGL 1010	Rhetoric & Composition	3
MATH 1105	College Algebra	3
Humanities ¹		3
Social/Behavioral Sciences. ²		3
Natural/Physical Sciences ³		3
	TOTAL	15
Associate of Applied Science TOTAL CREDITS		60

¹Choose from Communications (CMCN), ENGL Literature, French (FREN), History (HIST), Spanish (SPAN), or Speech (SPCH).

²Choose from Economics (ECON), Geography (GEOG), Political Science (POLI), Psychology (PSYC), or Sociology (SOCL).

³Choose from Biology (BIOL), Chemistry (CHEM), Geology (GEOL), Physical Science (PHSC), or Physics (PHYS).

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