



		TOTAL CREDITS
	<b>SEMESTER 1 - Spring</b>	
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
	<b>CTS: Prep Cook TOTAL</b>	<b>18</b>
	<b>SEMESTER 2 - Summer</b>	
CULN 1219	Culinary Production for Dining Facilities	9
CULN 1233	Food & Beverage Operations	3
	<b>TOTAL</b>	<b>12</b>
	<b>SEMESTER 3 - Fall</b>	
CULN 2303	Baking and Pastry I	3
CULN 2413	Baking and Pastry II	3
CULN 2409	A la Carte	9
	<b>TOTAL</b>	<b>15</b>
	<b>SEMESTER 4 - Spring</b>	
ENGL 1010	Rhetoric & Composition	3
MATH 1105	College Algebra	3
Humanities <sup>1</sup>		3
Social/Behavioral Sciences. <sup>2</sup>		3
Natural/Physical Sciences <sup>3</sup>		3
	<b>TOTAL</b>	<b>15</b>
<b>Associate of Applied Science TOTAL CREDITS</b>		<b>60</b>

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

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

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

You may contact the faculty member(s) listed for additional information regarding this program:

Campus	Faculty Name	Email address	Phone Number
Lafayette	Dale Martin	Dale.Martin@solacc.edu	337-521-9639
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