



		TOTAL CREDITS
	SEMESTER 1 - Spring	
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 - Summer	
CULN 1219	Culinary Production for Dining Facilities	9
CULN 1233	Food & Beverage Operations	3
	TOTAL	12
	SEMESTER 3 - Fall	
CULN 2303	Baking and Pastry I	3
CULN 2413	Baking and Pastry II	3
CULN 2409	A la Carte	9
	TOTAL	15
	Technical Diploma	TOTAL CREDITS 45

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