



# APPLICATION FOR CULINARY ARTS ASSOCIATE OF APPLIED SCIENCE DEGREE

Effective WINTER QUARTER 2014

**INSTRUCTIONS:**

1. Complete all blanks above.
2. Place an "X" in one of the columns in Section I for courses taken at SCCC.
3. Place an "X" in one of the columns in Section II if you've been awarded transfer, challenge or work experience credit for an SCCC course.
4. List all electives taken or in progress at the bottom of **PAGE 2** of this form.
5. Return this form to the **REGISTRAR'S OFFICE** in Room BE 1104.

COURSE TITLE	SECTION I			SECTION II			SECTION III			NOTES
<b>ASSOCIATE OF APPLIED SCIENCE</b> <b>Culinary Arts</b> <b>for students graduating WINTER 2012</b> <b>and subsequent quarters</b>	T H I S  Q T R	P A S T  Q T R	N E X T  Q T R	T R A N S F E R	C H A N G E	W O R K  E X P E	<b>DO NOT WRITE IN THIS SECTION</b>			
<b>Technical Specialty Courses (continued)</b>										
HOS 103 Customer Service Practicum III							1.0			
HOS 104 Customer Service Practicum IV							1.0			
HOS 108 Dining Room and Kitchen Management							4.0			
HOS 110 Principles of Sanitation							3.0			
HOS 111 Dining Room Theory							1.0			
HOS112 Spreadsheets for Hospitality							1.0			
HOS 122 Purchasing & Inventory: Theory							1.0			
HOS 123 Food Costing Principles & Application							1.0			
HOS 124 Computerized Menu Planning							2.0			
HOS 201 Functions of Management							2.0			
<b>Required Related Instruction</b>										
BIOL 103 Nutrition for Foodservice							3.0			
HOS 112 Excel for Hospitality							1.0			
PSYC 240 Psychology of Human Relations							3.0			
<b>Total Credits for Degree:</b>	<b>TOTALS:</b>									<b>G.P.A.:</b>
Evaluator, Date	Division Chairman, Date					Dean, Date				