

# APPLICATION FOR CULINARY ARTS ASSOCIATE OF APPLIED SCIENCE DEGREE

Effective FALL QUARTER 2018

When do you plan to complete your program? (circle one)    Fall    Winter    Spring    Summer \_\_\_\_\_

Today's date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Student's Name (Exactly as desired on award)		Student ID #
Street Address	City, State	Zip Code

**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
	T	P	N	T	C	W	DO NOT WRITE IN THIS SECTION			
<b>ASSOCIATE OF APPLIED SCIENCE DEGREE</b> <b>Culinary Arts</b> <b>for students graduating WINTER 2012</b> <b>and subsequent quarters</b>	H	A	E	R	H	O				
	I	S	X	A	A	R				
	S	T	T	N	L	K				
	Q	Q	Q	F	E	E				
	T	T	T	E	N	X				
	R	R	R	R	G	P				
					E					
<b>Technical Specialty Courses</b>										
BAK 105 Restaurant Baking: Theory							1.5			
BAK 115 Restaurant Baking: Practicum							1.0			
BAK 116 Fine Dining Baking: Practicum							1.0			
CUL 101 Food Theory I							6.0			
CUL 102 Food Theory II							5.0			
CUL 103 Food Theory III							4.0			
CUL 104 Food Theory IV							6.0			
CUL 111 Intro. to Professional Cooking: Practicum							6.0			
CUL 112 Quantity Cooking: Practicum							8.0			
CUL 113 Restaurant Cooking: Practicum							8.0			
CUL 114 International Cooking: Practicum							8.0			
CUL 120 Introduction to Wine							1.0			
CUL 151 Sustainable Food Systems Practices, Part I							1.0			
CUL 152 Sustainable Food Systems Practices, Part II							1.0			
CUL 153 Sustainable Food Systems Practices, Part III							1.0			
CUL 205 Advanced Culinary Theory							1.0			
CUL 215 Advanced Culinary Practices							4.5			
CUL 251 Buffet Cater/Garde Manger: Theory							4.0			
CUL 255 Buffet Cater/Garde Manger: Practicum							8.0			
HOS 101 Customer Service Practicum I							1.0			
HOS 102 Customer Service: Practicum II							1.0			
<b>TOTALS:</b>										<b>G.P.A.:</b>

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	H	A	E	R	H	O				
	I	S	X	A	A	R				
	S	T	T	N	L	K				
	Q	Q	Q	F	E	E				
	T	T	T	E	N	X				
	R	R	R	R	G	P				
					E					
<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 Intro to Customer Service							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			
PSYC 240 Psychology of Human Relations							3.0			
<b>Total Credits for Degree:</b>										<b>G.P.A:</b>
Evaluator, Date	Divisi	Dean,								