

# APPLICATION FOR CULINARY ARTS ASSOCIATE OF APPLIED SCIENCE DEGREE

Effective FALL QUARTER 2022

When do you plan to complete your program?

20 .

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

Student's Name (Exactly as desired on award)				ctcLink ID #							
Street Address			City, State			Zip Code					
<b>INSTRUCTIONS:</b>											
1. Complete all blanks above.											
2. Place an "X" in one of the columns in Section I for courses taken at SCC.											
3. Place an "X" in one of the columns in Section II if you've been awarded transfer, challenge, or work experience credit for a SCC course.											
4. List all electives taken or in progress in the Notes column.											
5. Return this form to the <b>REGISTRAR'S OFFICE</b> in Room BE 1104.											
COURSE TITLE		SECTION I			SECTION II			SECTION III			NOTES
<b>ASSOCIATE OF APPLIED SCIENCE DEGREE CULINARY ARTS for students graduating FALL 2022 and subsequent quarters</b>		T H I S	P A S T	N E X T	T R A N S F E R	C H A L L E N G E	W O R K  E X P	<b>DO NOT WRITE IN THIS SECTION</b>			
		Q T R	Q T R	Q T R							
<b>Technical Specialty Courses</b>											
BAK 105 Restaurant Baking: Theory								1.5			
BAK 115 Restaurant Baking: Practicum								1.0			
BIOL 103 Nutrition, Food Service								2.0			
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 Professional Cooking: Lab I								6.0			
CUL 112 Professional Cooking: Lab II								8.5			
CUL 113 Professional Cooking: Lab III								8.5			
CUL 114 Professional Cooking: Lab IV								8.5			
CUL 151 Sustainable Food Systems, Part I								1.5			
CUL 152 Sustainable Food Systems, Part II								1.0			
CUL 205 Advanced Culinary, Theory V								1.5			
CUL 215 Professional Cooking: Lab V								4.5			
CUL 251 Banquet and Catering								1.0			
CUL 257 Meat Fabrication and Charcuterie								2.0			
HOS 101 Customer Service Practicum I								1.0			
HOS 102 Customer Service Practicum II								1.0			
HOS 103 Customer Service Practicum III								1.0			
HOS 104 Customer Service Practicum IV								1.0			
HOS 108 Dining Room Kitchen Management								4.0			
HOS 110 Principles of Sanitation								3.0			
HOS 111 Introduction to Customer Service								1.0			
HOS 112 Excel for Hospitality								0.5			
HOS 123 Costing and Purchasing								2.0			
HOS 124 Menu Plan & Recipe Development								2.0			
HOS 127 Career Planning and HR Management								2.0			
HOS 201 Functions of Management								3.0			
<b>TOTALS:</b>								<b>90</b>			<b>G.P.A.:</b>
Evaluator, Date					Division Chairman, Date						