

## PROGRAM PLANNING FORM 2021-2022

**PROGRAM NAME:** Culinary Arts

**Credits Required for Graduation:** Diploma - 31 Credits

### FIRST YEAR

**Student:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Revised:** 3/10/2021

**COURSE #      COURSE TITLE**

**FALL SEMESTER**

COURSE #	COURSE TITLE	CREDITS #(Lec/Lab)	SEMESTER	GRADE
CAMT1600	Introduction to Food Service	6 cr 3/3	_____	_____
CAMT1602	Basic Food Production Principles	6 cr 0/6	_____	_____
CAMT1603	Institutional Food Production	4 cr 0/4	_____	_____
		16 Credits	_____	_____

**SPRING SEMESTER**

CAMT2410	Hotel Restaurant Food Production 1	4 cr 1/3	_____	_____
CAMT1604	Quality Assurance	1 cr 1/0	_____	_____
CAMT1605	Institutional Food Production 2	4 cr 0/4	_____	_____
CAMT 1606	Culinary Mathematics	1cr 1/0	_____	_____
SPCH1040	Introduction to Communication	3 cr 3/0	_____	_____
CAPP1510	Computer Applications	1 cr 0/1	_____	_____
EMPL2515	Employment Skills	1 cr 0/1	_____	_____
		15 Credits	_____	_____