

PROGRAM PLANNING FORM 2021-2023

PROGRAM NAME: Culinary Arts
Credits Required for Graduation: Diploma - 60 Credits

Student: _____
Date: _____
Revised: 3/10/2021

FIRST YEAR

COURSE #	COURSE TITLE	CREDITS #(Lec/Lab)	SEMESTER	GRADE
<u>FALL SEMESTER - 2021</u>				
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 - 2022

CAMT1606	Culinary Math	1 cr 1/0	_____	_____
CAMT2410	Hotel Restaurant Food Production 1	4 cr 1/3	_____	_____
CAMT1605	Institutional Food Production 2	4 cr 0/4	_____	_____
SPCH 1040	Introduction to Communication	3 cr 3/0	_____	_____
CAMT1604	Quality Assurance	1 cr 1/0	_____	_____
CAPP1510	Computer Applications	1 cr 0/1	_____	_____
		14 Credits		

SECOND YEAR

COURSE #	COURSE TITLE	CREDITS #(Lec/Lab)	SEMESTER	GRADE
<u>FALL SEMESTER - 2022</u>				
CAMT2400	Food Service Procurement and Cost Control	3 cr 3/0	_____	_____
CAMT2420	Hotel/Restaurant Food Production 2	5 cr 1/4	_____	_____
CAMT2430	Advanced Culinary Skills 1	6 cr 1/5	_____	_____
PSYC1010	Psychology of Adjustment	2 cr 2/0	_____	_____
		16 Credits		

SPRING SEMESTER - 2023

CAMT2440	Advanced Culinary Skills 2	6 cr 1/5	_____	_____
CAMT2450	Specialty Foods Preparation	5 cr 1/4	_____	_____
CAMT2470	Restaurant Management	2 cr 2/0	_____	_____
EMPL2515	Employment Skills	1 cr 0/1	_____	_____
		14 Credits		