

## PROGRAM PLANNING FORM 2021-2023

**PROGRAM NAME:** Culinary Arts

**Credits Required for Graduation:** A.A.S. Degree - 65 Credits

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

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

**Revised:** 3/10/2021

### FIRST YEAR

COURSE #	COURSE TITLE	CREDITS #(Lec/Lab)	SEMESTER	GRADE
<b><u>FALL SEMESTER - 2021</u></b>				
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	_____	_____
	Total	16 Credits		

### **SPRING SEMESTER - 2022**

CAMT1604	Quality Assurance	1 cr 1/0	_____	_____
CAMT2410	Hotel Restaurant Food Production 1	4 cr 1/3	_____	_____
CAMT1605	Institutional Food Production 2	4 cr 0/4	_____	_____
SPCH1010	Fundamentals of Speech	3 cr	_____	_____
	or			
SPCH1040	Introduction to Communication			
General Ed Electives from MNTC (see list below)		3 cr	_____	_____
	Total	15 Credits		

### SECOND YEAR

COURSE #	COURSE TITLE	CREDITS #(Lec/Lab)	SEMESTER	GRADE
<b><u>FALL SEMESTER - 2022</u></b>				
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	_____	_____
General Ed Electives from MNTC (see list below)		3 cr	_____	_____
	Total	17 Credits		

### **SPRING SEMESTER - 2023**

CAMT2440	Advanced Culinary Skills 2	6 cr 1/5	_____	_____
CAMT2450	Specialty Foods Preparation	5 cr 1/4	_____	_____
General Ed Electives from MNTC (see list below)		6 cr	_____	_____
	Total	17 Credits		

#### **GENERAL EDUCATION REQUIREMENTS FROM MNTC:**

One course from SPCH 1010 or SPCH 1040 (MNTC Goal 1)

One course from MNTC Goal 3 or 4: Natural Science or Mathematics/Logical Reasoning

One course from MNTC Goal 5: Social Behavioral Science

Additional General Education courses from the Minnesota Transfer Curriculum to total 15 credits