

Fall First Year - 15 Credits	
Semester C	
Core Requirements - ONE of CGS 1100 Introduction to Computer Applications (3) OR SLS 1570 Learning with Technology I	
Semester A	Semester B
Core Requirement FOS 2201 Food Sanitation and Safety (3)	Core Requirement FSS 1246C Baking and Pastries I (3)
Core Requirement FSS 1001C Introduction to the Culinary Arts (3)	Core Requirement FSS 1203C Quantity Food Preparation I (3)

Spring First Year - 15 Credits	
Semester C	
Gen Ed Requirements ENC 1101 - English Composition (3) Mathematics Requirement (3) PLUS Core Requirement FSS 2251 Food and Beverage Management (3)	
Semester A	Semester B
Core Requirement HUN 1004 Healthy Cuisine/Nutrition (3)	Core Requirement FSS 2248 Garde Manger (3)

Summer First Year - 4 Credits
Semester A
Core Requirement FSS 1240C Contemporary Island Cuisine (3)
Core Requirement FSS 2950L Culinary Presentation (1)

Fall Second Year - 12 Credits	
Semester C	
Gen Ed Requirements Humanities Requirement (3) Natural Science Requirement (3) Core Requirement FSS 2500 Food & Beverage Cost Control (3)	
Semester A	Semester B
Core Requirement FSS 2204C Quantity Food Production II (3)	

Spring Second Year - 14 Credits	
Semester C	
Gen Ed Requirement Social Science Requirement (3) Core Requirement FSS 2941 Internship in Culinary Management (3)	
Semester A	Semester B
Core Requirement FSS 2247C Baking & Pastries II (3)	Core Requirement HFT 2915 Culinary Capstone (2)
Core Requirement FSS 2241C International & Regional Foods (3)	

Prerequisites
* Indicates Field Experience Required

Program Description:

This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the food and beverage industry. Emphasis is placed on Culinary Management and Arts education and training. Our students receive intensive practical instruction in all aspects of food preparation and presentation, and are prepared to step into any culinary workforce, including the increasingly popular role of Professional Chef and Food and Beverage Manager. We accomplish this through classroom and lab courses in Baking and Pastry, Quantity Food Production, Contemporary American Cuisine, International and Regional Foods, Garde Manger, Cost Control, Sanitation and Safety, and Culinary Presentation. Our curriculum is designed to allow students to enter the workforce in the last year of their education or build upon it by transferring an Associates of Science degree towards a Bachelor's Degree. Also, workforce certificates can be garnered to enhance current skills and experience. These certificates include Chef's Apprentice Certificate, Culinary Arts Management Certificate, and Culinary Arts Certificate. **Total Credits Required: 60**

The courses listed on this sheet are only a guide. Following these tracks does not guarantee admission into a university. Course requirements may change each year. You are responsible and encouraged to work closely with your advisor. Some courses are offered night/online only every other year. Each course is equivalent to three credits unless otherwise noted.

For more information, contact Advising Services at (305) 809-3196 or advising.services@cfk.edu