SULLIVAN

		Pastry Arts - AOS – 62 Credits						
		Nan	ne:			ID #:		
		Addre	_					
CHILL			-			4.11		
SULLIVAN Tel I		Tel N	No: ()			Cell: ()		
		Ema	ail:			Date:		
Code					Term/			
PA Cours		se #	Course Name	Cr	grade			
Pre-Pro	ogram R	equirer	ments					
	Math Co	omp						
irst Se	emester:							
	BUS 16	52	Human Resource Management	3				
	CUL 110	04	Introduction to Food & Baking	3				
	CUL 116	60	Cake Decorating	3		Offered fall only		
	CUL 190		Sanitation & Safety	2				
	ENG 10	01	Composition I	3				
Second	l Semest	er:		14				
	BUS 110		Business Mathematics	3				
	CUL 120		Principles of Baking	2		Offered spring only		
	CUL 13		Hospitality Purchasing	3		Offered spring only		
	CUL 224		The Art of Confection	3		Offered spring only		
	ENG 13		Fundamentals of Speech	3				
			Principles of Marketing		<u> </u>			
	Semester			17	1			
	CUL 225		Bread & Roll Production	3		Offered fall only		
	CUL 222		Bakery Production	3		Offered fall only		
	CUL 120		Bakery Management	3		Offered fall only		
	CUL 21:		Restaurant Operations Hospitality Cost Control	3		Offered fall only		
			Tiospitality Cost Control		<u> </u>	Offered fall offly		
	Semeste		I =	15				
	Elective		Free Elective by Advisement	3		0"		
	CUL 170		Advanced Reline Techniques	1		Offered spring only		
	CUL 180		Advanced Baking Techniques Banquet and Catering Practices	3	1	Offered spring only		
	CUL 222		Pastry Production	3		Offered spring only		
<u> </u>	SCI 102		Nutrition	3		Official Spring Office		
	JATION		Degree date:	16	<u> </u>	Total Credits Earned:		
			209.00 44.0.			Total Croal Danieur		
			act, I commit myself to study and acknowledges my commitment			have successfully completed this to support my endeavors.		
Student Signature:					_	Date:		
Advisor	Signatu	re:				Date:		

Effective Fall 2022