

 <b>SULLIVAN</b> COUNTY COMMUNITY COLLEGE	<b>2023-2024 Contract of Study: Course Requirements &amp; Suggested Sequence</b> <b>Culinary Arts - AOS - 61 Credits</b>	
	<b>Name:</b> _____	<b>ID #:</b> _____
	<b>Address:</b> _____	
	<b>Tel No:</b> (      ) _____	<b>Cell:</b> (      ) _____
	<b>Email:</b> _____	<b>Date:</b> _____

Code CU	Course #	Course Name	Cr	Term/ grade	Notes
<b>Pre-Program Requirements</b>					
<input type="checkbox"/>	Math Comp				
<b>First Semester:</b>					
<input type="checkbox"/>	BUS 1652	Human Resource Management	3		
<input type="checkbox"/>	CUL 1104	Introduction to Food and Baking	3		
<input type="checkbox"/>	CUL 1340	Beverage Service	2		
<input type="checkbox"/>	CUL 1907	Sanitation and Safety	2		
<input type="checkbox"/>	ENG 1001	Composition I	3		
<b>Second Semester:</b>			<b>13</b>		
<input type="checkbox"/>	CUL 1206	Principles of Baking ( <b>Spring only</b> )	2		
<input type="checkbox"/>	CUL 1312	Hospitality Purchasing ( <b>Spring only</b> )	3		
<input type="checkbox"/>	CUL 2104	Culinary Arts Theory & Development	3		
<input type="checkbox"/>	ENG 1301	Fundamentals of Speech	3		
<input type="checkbox"/>	BUS 1101	Business Mathematics	3		
<input type="checkbox"/>	BUS 1301	Principles of Marketing	3		
<b>Third Semester:</b>			<b>17</b>		
<input type="checkbox"/>	CUL 2114	Restaurant Operations ( <b>Fall Only</b> )	3		
<input type="checkbox"/>	CUL 2140	Garde Manger ( <b>Fall Only</b> )	2		
<input type="checkbox"/>	CUL 2225	Bakery Production ( <b>Fall Only</b> )	3		
<input type="checkbox"/>	CUL 2504	Hospitality Cost Control ( <b>Fall Only</b> )	3		
<input type="checkbox"/>	CUL 2252	Bread and Roll Production	3		
<b>Fourth Semester:</b>			<b>14</b>		
<input type="checkbox"/>	CUL 2121	Banquet & Catering Practices ( <b>Spring Only</b> )	3		
<input type="checkbox"/>	CUL 2131	International Cuisines ( <b>Spring Only</b> )	2		
<input type="checkbox"/>	CUL 2134	American Cuisine	2		
<input type="checkbox"/>	CUL 1804	Advanced Baking Technique ( <b>Spring Only</b> )	3		
<input type="checkbox"/>	SCI 1024	Nutrition	3		
<input type="checkbox"/>	CUL 1702	Applied Nutrition Lab	1		Offered spring only
<input type="checkbox"/>	Elective	Free Elective By Advisement	3		
<b>GRADUATION</b>			<b>Degree date:</b>	<b>17</b>	<b>Total Credits Earned:</b>

NOTE: See College Catalog for math competency requirement.

**By signing this contract, I commit myself to study and work until I have successfully completed this program. My advisor acknowledges my commitment and pledges to support my endeavors.**

Student Signature: \_\_\_\_\_

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

Advisor Signature: \_\_\_\_\_

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