



Program: Culinary Arts (Certified Cook), CC (41 credits) Division: Business

Student:	ID#:	Calendar Yr. 2017-18
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FALL SEMESTER 1 (12 credits)

√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL-102	Basic Food Preparation and Safety	6	X	COM-021 or ESL-020 and MAT-020	Fall	
	IFT-110*	Microcomputer Applications	3	X	COM-061 or ESL-060 and MAT-020	All & OL	TC
	ORI-103*	College Success Strategies	3	X		All & OL	

SPRING SEMESTER 1 (9 credits)

√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL-126	Food Preparation Theory	6	X	CUL-102	Sp	
	CUL-260	Nutrition for the Food Service Professional	3	X	COM-121 or COM-122 and MAT-020		

SUMMER SESSION (6 credits)

√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL-215	Breakfast Cookery	3	X	CUL-102	Su	
	CUL-235	Professional Baking	3	X	CUL-102	Su	

FALL SEMESTER 2 (6 credits)

√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL-201	Food Preparation Practicum	3	X	CUL-126	Fall	
	CUL-240	Gardé Manager	3	X	CUL-126	Fall	

SPRING SEMESTER 2 (8 credits)

√	Course#	Course Name	Cr.	Req.	Pre-requisites	Sem.	Grade
	CUL-220	Food Service Sanitation	2	X	COM-021 or ESL-020	Sp	
	CUL-255	Advanced Food Preparation Practicum	3	X	CUL-102	Sp	
	MGT-215	Human Relations in Business	3	X	COM-121 or COM-122	Fall/Sp	

Additional Information:

Students must be prepared to provide their own transportation to Reading/Muhlenberg Career & Technology Center in Reading for the first level courses. Students must provide 2 sets of uniforms, double-breasted jacket, black and white checkered pants, hats and closed-toe leather shoes. Order forms are available from the program coordinator, as well as the first night of class. There is a laboratory fee for this course (\$260 per semester).

Online (OL) may not be offered every semester. Please check the schedule.

Advisor's Contact Information:

Name: Dennis Moyer

Office: P211

Phone: 610-372-4721, ext. 5058

E-Mail: dmoyer@racc.edu