


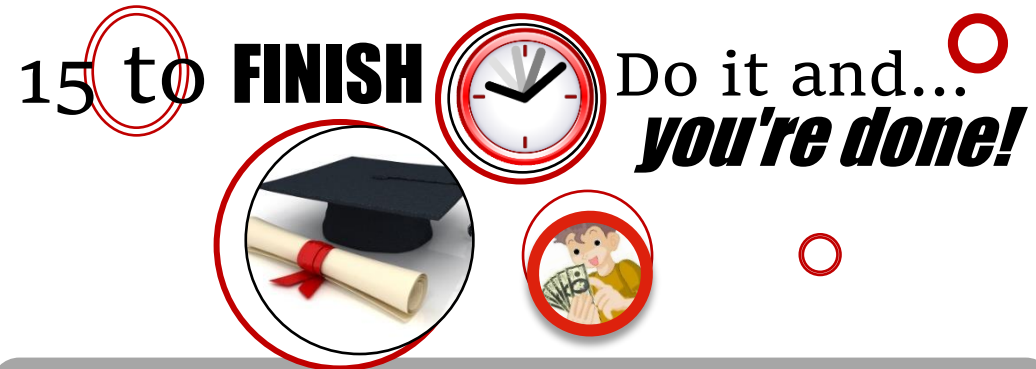
GUIDED PATHWAYS TO SUCCESS:

(323) CULINARY ARTS, CAS

2017-2018 Catalog

FIRST SEMESTER (16 hours)			
Milestone?			
ORNT 90	FYS: First Year Seminar	1	
CART 121	Food Service Sanitation and Safety	2	
CART 124	Nutrition	3	
CART 131	Bake Shop	3	
CART 145	Elements of Commercial Food Prep and Production	3	
CART 159	Basic Food Science	3	
CIT 117	Microsoft Applications	3	
SECOND SEMESTER (15 hours)			
CART 125	Essentials of Dining Service	3	
CART 151	Meat, Poultry and Seafood Preparation	3	
CART 175	Advanced Food Science	3	
MATH CORE	MATH 109: Math of Business and Finance (Recommended)	3	
ENG 101	College Composition I	3	
*Uniforms are required for CART 131, 145, 151, 159			

KEY:  Milestone  Certification Option



Your **ACADEMIC MAP** includes all of the courses required in your degree program, organized in a semester-by-semester sequence that allows you to graduate on time without losing credits, missing classes or falling out of your cohort.

Job Title

- Cook, Dietary Cook, Dinner Cook, Elementary School Cook, Breakfast Cook, Food and Nutrition Services Assistant, Food Service Specialist, Lead Cook, School Cook

Wage and Employment Trends

- \$23,960 Annual (2015)
- 418,000 Employees (2014)
- Average Projected Job Growth (5% to 8% between 2014-2024)
- 136,800 Projected Job Openings between 2014-2024

We understand that managing multiple responsibilities while attending college can make life complex for many students. So, we pledge to do our part, through individualized advising and support, to help you make collegiate choices that will lead straight to the finish line.