## CULINARY ARTS (AAS-T)

## Courses by Quarter AAS-T Degree Requirements

An Associate in Applied Science - T degree will be awarded upon successful completion of a minimum of 100 credits in courses numbered 100 or above. All core and general education requirements must be met, with any additional credits to be selected as electives. All General Education courses selected must be transferable.

## Program Requirements

Placement testing results may indicate that students need to complete basic skills and/or pre-college English and math in preparation for course work in their program. Often, pre-college courses are prerequisites for college-level courses necessary for graduation. Students will complete college-level English and math prior to earning their first 45 college-level credits. These requirements may be met by taking courses at South Puget Sound Community College, or may be waived based on previous college course work or testing.

Prerequisite: All students must be eligible for MATH 092 Mathematical Reasoning, ENGL 095 Integrated Reading and Writing II and obtain instructor's permission to register for any 100 CAP courses in the Culinary Arts Program.

All students must have successfully completed ENGL 095 Integrated Reading and Writing II and obtain instructor's permission to register for any 200 CAP courses in the Culinary Arts Program.

## Courses by Quarter

| Code | Title | Credits |
| :---: | :---: | :---: |
| Quarter 1 |  |  |
| Transition Studies |  |  |
| Quarter 2 |  |  |
| CCS 101 | Pathways to Success | 3 |
| MATH 092 or ABE 065 | Mathematical Reasoning Contextualized Math II | 5 |
| ENGL 090 or ENGL 095 | Integrated Reading and Writing I Integrated Reading and Writing II | 5 |
| Quarter 3 |  |  |
| CAP 100 | Introduction to Hospitality | 5 |
| CMATH 107 | Clippers Math In Society ${ }^{1}$ | 5 |
| $\begin{aligned} & \text { ENGL } 098 \\ & \quad \text { or ENGL\& } 101 \end{aligned}$ | Transitional English Composition English Composition I | 5 |
| Quarter 4 |  |  |
| CAP 103 | Sanitation | 3 |
| CAP 110 | Culinary Fundamentals | 7 |
| NUTR\& 101 | Nutrition | 5 |
| Quarter 5 |  |  |
| CAP 115 | Meat, Poultry, and Seafood Fabrication | 6 |
| CAP 120 | Cold Food Production | 6 |
| Quarter 6 |  |  |
| CAP 125 | Garde Manger | 6 |
| CAP 130 | Dining Room Operations | 6 |

Select one of the following:

| CMST\& 210 | Interpersonal Communication: Diversity |  |
| :--- | :--- | ---: |
| CMST\& 230 | Small Group Communication: Diversity |  |
| PSYC 116 | Psychology of Human Relations: Diversity |  |
| Quarter 7 |  | 6 |
| CAP 235 | Culinary Baking | 6 |
| CAP 240 | Hot Line Production I | 2 |
| CAP 190 or CAP 290 | Cooperative Work Experience/Internship |  |
| Quarter 8 |  | 6 |
| CAP 245 | Hot Line Production II | 6 |
| CAP 248 | Hot Line Production III |  |
| Quarter 9 |  | 6 |
| CAP 250 | Menu Development | 6 |
| CAP 255 | Restaurant Management | 6 |

