

## DEGREE MAP

The following sequence is an example of how this program can be completed within the recommended time frame. It presumes that all course and program prerequisites have been met. Completion times may vary depending on individual circumstances. Students should consult an advisor when they plan their individual completion path using MyDegreePlan.

Program Name: Sous Chef Apprentice-Certificate

Locations Offered: Sierra Vista Campus

First Semester: Fall

| Requirement Category | Course(s)                        | Delivery* | Credits |
|----------------------|----------------------------------|-----------|---------|
| Core Curriculum      | CUL 107 Restaurant Sanitation    | F2F       | 3       |
| Core Curriculum      | CUL 215 Cooking Essentials       | F2F       | 3       |
| Core Curriculum      | CUL 220 Breads and Baking Theory | F2F       | 3       |
| Core Curriculum      | CUL 221 Pastry Basics            | F2F       | 3       |

Second Semester: Spring

| Requirement Category | Course(s)                         | Delivery* | Credits |
|----------------------|-----------------------------------|-----------|---------|
| Core Curriculum      | CUL 225 Garde Manger I            | F2F       | 3       |
| Core Curriculum      | CUL 226 Garde Manger II           | F2F       | 3       |
| Core Curriculum      | CUL 242 Dining Service Management | F2F       | 3       |

Third Semester: Fall

| Requirement Category | Course(s)                                   | Delivery* | Credits |
|----------------------|---------------------------------------------|-----------|---------|
| Core Curriculum      | CUL 105 Nutrition in Food Service           | F2F       | 3       |
| Core Curriculum      | CUL 204 Food Service Purchasing and Control | F2F       | 3       |
| Core Curriculum      | CUL 217 Saucier                             | F2F       | 3       |
| Core Curriculum      | CUL 275 International Cuisine               | F2F       | 3       |

Fourth Semester: Spring

| Requirement Category | Course(s)                                     | Delivery* | Credits |
|----------------------|-----------------------------------------------|-----------|---------|
| Core Curriculum      | CUL 224 Field Experience in Culinary Arts     | F2F       | 1-4     |
| Core Curriculum      | CUL 280 Advanced Tech in Gourmet Food Prep I  | F2F       | 3       |
| Core Curriculum      | CUL 281 Advanced Tech in Gourmet Food Prep II | F2F       | 3       |

Total credits required: 40-43

\*Key: F2F = Face-to-Face VC = Virtual Campus

Reviewed: 3/1/2017

Notes: CUL courses are taught in eight-week sessions.