



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: Downtown Center

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 OL = Online

Reviewed: 3/1/2021

Notes: CUL courses are taught in eight-week sessions. Students need to take BUS 104 or placement into MAT 091 which is a prerequisite for CUL 204.