

CULINARY ARTS 2018-2019

ASSOCIATE IN APPLIED SCIENCE - SCOTTSDALE COMMUNITY COLLEGE

ACADEMIC AND CAREER ADVISEMENT CENTER – 480-423-6539 – WWW.SCOTTSDALECC.EDU/ADMISSIONS/ADVISEMENT

Name _____ Advisor _____ Date _____

Program Director: Mark Dow (480) 423-6241 AP-254 mark.dow@scottsdalecc.edu major code 3564
 Contact the Program Director prior to applying to the program.

PROGRAM NOTE: Students must earn a grade of “C” or better in all courses within the program. Students must enroll concurrently in all courses in a block, regardless of previously completed coursework. A special fee of \$600.00 is required each semester in addition to the regular tuition fees.

Admission Criteria: Formal application and admission to the program is required. Placement into 100-level English, reading and math classes on the ASSET test, or completion of equivalent coursework.

First Effective Term: FALL 2018	Dept./ Course	Course Title	Credit Hours	Grade	Comments
Required Courses 26 Cr		Block 1 (Students must enroll concurrently in all Block 1 courses.)			
	CUL101	Culinary Fundamentals: Culinary Basics	3		
	CUL103	Culinary Fundamentals: Breakfast and Garde Manger	3		
	CUL130	Savory Foods I	3		
	CUL160	Bakery and Pastry Production I	3		
	CUL170	Dining Room Operations I	3		
		Block 2 (Students must enroll concurrently in all Block 2 courses.)			
	CUL120	Food Costing, Purchasing, and Inventory Control	2		
	+CUL230	Savory Foods II	3		
	+CUL270	Dining Room Operations II	3		
	FON100	Introductory Nutrition	3		
Restricted Electives 7-12 Credits					
	CUL+++++	Any CUL Culinary Arts course(s) except courses used to satisfy Required Courses	1-6		
	FRE+++++	Any FRE French courses	1-4		
	HRM+++++	Any HRM Hotel Restaurant Management courses	1-6		
	MGT+++++	Any MGT Management courses	1-6		
	SPA+++++	Any SPA Spanish courses	1-4		
	FON+++++	Any FON course(s) except courses used to satisfy Required Courses	1-6		

CULINARY ARTS 2018-2019 - Page 2

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General Education (G.E.) Requirements 22-27 Credits		Core: 12-17 Credits			
First-Year Composition	+ENG101 +ENG107 +ENG102 +ENG108	First-Year Composition (3) OR First-Year Composition for ESL (3) AND First-Year Composition (3) OR First-Year Composition for ESL (3)	6		
Oral Communication		Any approved general education course in Oral Communication area	3		
Critical Reading	+CRE101	College Critical Reading & Critical Thinking (3) OR equivalent as indicated by assessment	0-3		
Mathematics		+Any approved general education course in Mathematics area	3-5		
		Distribution: 10 Credits			
Humanities, Arts and Design		Any approved general education course in Humanities, Arts and Design area	3		
Social-Behavioral Sciences		Any approved G.E. course from the Social-Behavioral Sciences area	3		
Natural Sciences		Any approved general education course from the Natural Sciences area	4		
		Total Credits	60-65		

+Course has a prerequisite.

Revised 5-2018

+Select any course from the approved list in the SCC catalog.

+Not required if student classified “**exempt**” after taking SCC placement test..

Grade of ‘C’ or better required for all courses in the AAS in Culinary Arts.

Completion of this form by an advisor is unofficial; official acceptance of all classes determined by SCC Admissions office.