This form is designed to be used in partnership with academic counselors. Modifications may be necessary to meet your goals. Seek assistance from an academic counselor each semester to stay on track to completion of major/certificate. There are 3 General Education patterns available. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

<table>
<thead>
<tr>
<th>Courses</th>
<th>Pre- or co-reqs</th>
<th>Credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULN 105 – Introduction to the Kitchen</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>CULN 161 - Baking Foundations</td>
<td>CULN 105</td>
<td>2</td>
</tr>
<tr>
<td>CULN 153 – Safety and Sanitation</td>
<td></td>
<td>2</td>
</tr>
<tr>
<td>BUSAC 181 – Applied Accounting</td>
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<td><strong>Total</strong></td>
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<table>
<thead>
<tr>
<th>Courses</th>
<th>Pre- or co-reqs</th>
<th>Credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULN 160 - Fundamentals of Beverage, Wine and Spirits</td>
<td>CULN 105</td>
<td>3</td>
</tr>
<tr>
<td>CULN 185 – Nutritional Guidelines in Food Prep</td>
<td>CULN 105</td>
<td>2</td>
</tr>
<tr>
<td>CULN 192 – Purchasing Operations and Systems Lab</td>
<td>CULN 105</td>
<td>1.5</td>
</tr>
<tr>
<td>CULN 193 – Inventory and Ordering Systems Lab</td>
<td>CULN 105</td>
<td>1.5</td>
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<table>
<thead>
<tr>
<th>Courses</th>
<th>Pre- or co-reqs</th>
<th>Credit</th>
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</thead>
<tbody>
<tr>
<td>CULN-120 Fundamentals of Cuisine</td>
<td>CULN 105</td>
<td>5</td>
</tr>
<tr>
<td>Certificate Applicable Elective: 3 units from Restaurant Management</td>
<td>See catalog</td>
<td>3</td>
</tr>
<tr>
<td>CULN 201 – Principles of Food, Beverage and Cost Controls</td>
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<thead>
<tr>
<th>Courses</th>
<th>Pre- or co-reqs</th>
<th>Credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>CULN-202 Fundamentals of Modern Restaurant</td>
<td>CULN 105</td>
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<td><strong>Total</strong></td>
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**Program total:** 33