DESCRIPTION: This is a quality, professional program for students wishing to enter and/or advance in the field of culinary arts. Students are taught to master the fundamentals of cooking with emphasis on hands-on preparation of various cuisines including basic cookery, aromatics, international and French cooking.

TERM 1 – TOTAL CREDIT HOURS: 17

<table>
<thead>
<tr>
<th>Credits</th>
<th>Pre-Requisite/Co-Requisite</th>
<th>Area</th>
<th>Min Grade</th>
<th>Milestones and Notes</th>
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<tbody>
<tr>
<td>3</td>
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<td>GE Math C</td>
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<td>MATH 122 or 123 not accepted</td>
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<td>3</td>
<td>ENG Place Score; or C- and up in ENG 98 or ESL 139</td>
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<td>2</td>
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<td></td>
<td>Required to complete first semester*</td>
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TERM 2 – TOTAL CREDIT HOURS: 15

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<td>CUL 110 with C- or up and FAB 102</td>
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<td>CUL 110 and FAB 102</td>
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<tr>
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TERM 3 – TOTAL CREDIT HOURS: 18

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TERM 4 – TOTAL CREDIT HOURS: 17

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<tr>
<td>3</td>
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<tr>
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<td>C or up in FAB 112</td>
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<td>Apply for Graduation</td>
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*Students must complete FAB 102 during the first semester for continuous Culinary course enrollment.