



Culinary Arts Pathway Map

Associate in Applied Sciences - T 100 Credits

Qtr. 1*	Qtr. 2	Qtr. 3	Qtr. 4	Qtr. 5	Qtr. 6	Qtr. 7	Qtr. 8	Qtr. 9
Transition Studies	Choose one: MATH 092 (5cr) Mathematical Reasoning ABE 065 Contextualized Math II	NUTR& 101 (5cr) Nutrition	CAP 103 (3cr) Sanitation (instructor permission required as concurrent enrollment in additional CAP course required)	CAP 115 (6cr) Meat, Poultry and Seafood Fabrication	CAP 125 (6cr) Garde Manager	CAP 235 (6cr) Culinary Baking	CAP 245 (6cr) Hot Line Production II	CAP 250 (6cr) Menu Development
	ENGL 090 (5cr) Integrated Reading and Writing I ENGL 095 (5cr) Integrated Reading and Writing II	CMATH 107 (5cr) Clipper's Math in Society* Includes ability to complete: MATH 095 MATH& 107 *some students may place directly into MATH& 107	CAP 110 (7cr) Culinary Fundamentals	CAP 120 (6cr) Cold Food Production	CAP 130 (6cr) Dining Room Operations	CAP 240 (6cr) Hot Line Production I	CAP 248 (6cr) Hot Line Production III	CAP 255 (6cr) Restaurant Management
	CCS 101 (3cr) Pathways to Success	ENGL 098 (5cr) Transitional English Composition ENGL& 101 (5cr) English Composition I	CAP 100 (5cr) Introduction to Hospitality		CMST& 210 (5cr) Interpersonal Communication: Diversity Recommended; other courses may meet Human Relations Requirement	Choose One (2cr): CAP 190 Cooperative Work Experience/ Internship CAP 290 Cooperative Work Experience/ Internship		

^{*}Students can start this program any quarter except Summer Quarter; no CAP classes offered during summer quarter

Please use this map for course sequencing as all CAP courses are offered each quarter (Fall, Winter, and Spring)