**Culinary Arts (Term):**

**Student Name:** **EMP ID:**

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| --- | --- | --- | --- | --- | --- |
| **Order** | **Course** | **Title** | **CR** | **CE** | **Enroll** |
| 1 | [SDV 101](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Orientation to Culinary and Pastry Arts Credit Hours: 1 | 1 |  |  |
| 2 | [HRI 115](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Food Service Managers Sanitation Certification Credit Hours: 1 | 1 |  |  |
| 3 | [HRI 106](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Principles of Culinary Arts I Credit Hours: 3 | 3 |  |  |
| 4 | [HRI 119](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Applied Nutrition for Food Service Credit Hours: 2 | 2 |  |  |
| 5 | [HRI 190](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Coordinated Internship in Culinary Arts Credit Hours: 3 | 3 |  |  |
|  | or |  |  |  |  |
| 6 | [SPA 107](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Spanish Communication for the Hospitality Industry Credit Hours: 1 | 1 |  |  |
| 7 | [HRI 136](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Storeroom Operations and Inventory Management Laboratory Credit Hours: 1 | 1 |  |  |
| 8 | [HRI 218](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Fruit, Vegetable, and Starch Preparation Credit Hours: 3 | 3 |  |  |
| 9 | [HRI 159](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Introduction to Hospitality Industry Computer Systems Credit Hours: 3 | 3 |  |  |
| 10 | [HRI 128](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | **Approved Specialization Elective** -Principles of Baking Credit Hours: 3 | 3 |  |  |
| 11 | [ENG 111](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | College Composition I Credit Hours: 3 | 3 |  |  |
| 12 | [HRI 122](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Applied Nutrition for Food Service Laboratory Credit Hours: 1 | 1 |  |  |
| 13 | [HRI 237](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Current Issues and Environmental Responsibilities in the Hospitality Industry Credit Hours: 1 | 1 |  |  |
| 14 | [HRI 219](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | **Approved Specialization Elective:** Stock, Soup, and Sauce Preparation Credit Hours: 3 | 3 |  |  |
| 15 | [HRI 226](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Leadership and Kitchen Management Credit Hours: 2 | 2 |  |  |
|  | or |  |  |  |  |
| 16 | [HRI 287](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Contemporary Culinary Artistry and Innovation Credit Hours: 2 | 2 |  |  |
| 17 | [HRI 220](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | **Approved Specialization Elective:** Meat, Seafood, and Poultry Preparation Credit Hours: 3 | 3 |  |  |
| 18 | [HRI 145](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | **Approved Specialization Elective:** Garde Manger Credit Hours: 3 | 3 |  |  |
| 19 | [MTH 130](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Fundamentals of Reasoning Credit Hours: 3 | 3 |  |  |
| 20 | [HRI 251](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Food and Beverage Cost Control I Credit Hours: 3 | 3 |  |  |
| 21 | [HRI 134](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Food and Beverage Service Management Credit Hours: 3 | 3 |  |  |
| 22 | [HRI 206](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | **Approved Specialization Elective:** International Cuisine Credit Hours: 3 | 3 |  |  |
| 23 | [HRI 207](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | **Approved Specialization Elective:** American Regional Cuisine Credit Hours: | 3 |  |  |
| 24 | [HRI 299](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Supervised Study: Capstone Study in Culinary Arts Credit Hours: 3 | 3 |  |  |
| 25 | [HRI 190](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Coordinated Internship in Culinary Arts Credit Hours: 3 | 3 |  |  |
| 26 | [HRI 290](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=299&returnto=293) | Coordinated Internship in Culinary Arts Credit Hours: 3 | 3 |  |  |
|  |  |  |  |  |  |
|  | **TOTAL** | **Culinary Arts AAS** | **63** |  |  |
|  |  | **Should be 67** |  |  |  |
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