**Culinary – Foundations of Culinary Technique CSC (Term):**

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

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| **Order** | **Course** | **Title** | **CR** | **CE** | **Enroll** |
| 1 | [HRI 122](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293) | Applied Nutrition for Food Service Laboratory | 1 |  |  |
| 2 | [HRI 237](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293) | Current Issues and Environmental Responsibilities in the Hospitality Industry | 1 |  |  |
| 3 | See notes below | Approved Specialization Elective **1** | 3 |  |  |
| 4 | [HRI 226](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293) | Leadership and Kitchen Management | 2 |  |  |
| 5 | See notes below | Approved Specialization Elective**1** | 3 |  |  |
| 6 | See notes below | Approved Specialization Elective **1** | 3 |  |  |
| 7 | [MTH 130](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293) | Fundamentals of Reasoning | 3 |  |  |
| 8 | [HRI 251](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293) | Food and Beverage Cost Control I | 3 |  |  |
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| **TOTAL** | **Culinary – Foundations of Culinary Technique CSC** | | **19** |  |  |

***1****Approved specialization electives are determined from the list below based on the AAS major a student has declared.*

*Culinary Arts Approved Specialization Elective*

* [HRI 219 - Stock, Soup, and Sauce Preparation](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt135)
* [HRI 145 - Garde Manger](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt3990)
* [HRI 220 - Meat, Seafood, and Poultry Preparation](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt1870)

*Pastry Arts Approved Specialization Elective*

* [HRI 281 - Artisan Breads](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt1775)
* [HRI 288 - Health-conscious Baking](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt6706)
* [HRI 285 - Chocolate and Sugar Arts](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt2484)

*Culinary Management Approved Specialization Elective*

* [HRI 235 - Marketing of Hospitality Services](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt1461)
* [HRI 255 - Human Resources Management and Training for Hospitality and Tourism](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt6339)
* [HRI 275 - Hospitality Law](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=298&returnto=293#tt4084)