

NAME _____

LBCC Graduation Worksheet 2005-2006

I.D. NO. _____

Associate Of Applied Science
Culinary Arts (Chef Training)

AAS 5404

Instructions: Use this worksheet to track your progress toward graduation. You must be able to check off all the boxes on each page to receive this degree. The college catalog and your advisor are two resources you can turn to if you need help. When you are within two terms of completion, meet with your advisor and have him or her sign this form. You should apply for graduation one term prior to the term you and your advisor determine you will meet all the requirements for completion. **When you apply for graduation you must attach this form to your application. Your application is incomplete without this form signed by your advisor.**

General Education Requirements Are Approved By The Admissions & Records Office

Composition		Credits	
WR 121	English Composition	3 cr	_____
Speech (Select one)			
SP100	Intro to Speech Communication		
SP 111	Fundamentals of Speech		
SP 112	Introduction to Persuasion		
SP 218	Interpersonal Communication	3 cr	_____
Math			
MTH 061	Survey of Math Fundamentals (3)		
MTH 062	Occupational Trigonometry (1)		
MTH 063	Industrial Shop Math (1)		
MTH 064	Business Applications - Math Fundamentals		
OA2.557	Advanced Business Math Applications	4 cr	_____
Health & PE (Select 3 credits)			
HE 112	Emergency First Aid (1)		
HE 125	Occupational Safety & Health (3)		
HE 225	Social & Individual Health Determinants (3)		
HE 252	First Aid (3)		
HE 261	CPR (1)		
PE 180	Activity Courses (1)		
PE 185	Activity Courses (1)		
PE 190	Activity Courses (1)		
PE 231	Lifetime Health & Fitness (3)	3 cr	_____
Perspectives			
	Science, Technology & Society (see catalog page 183).....	3 cr	_____
	Cultural Diversity & Global Awareness (see catalog page 183)	3 cr	_____

Please fill out form in dark ink

Degree Evaluator _____

Date _____

FOR OFFICE USE ONLY

Credit Toward This Degree

Total Cr. _____ LBCC Cr. _____ GPA _____ Approved Denied

Registrar

Date

AP 5404 CA

PROGRAM REQUIREMENTS LISTED ON REVERSE SIDE

Advisor Instructions: This is the student's official record of their progress. The student must present this form to the Admissions Office when they apply for graduation. Please address each requirement by checking off completed courses, indicating which courses the student plans to take, and clearly documenting substitutions or waivers.

PROGRAM REQUIREMENTS ARE APPROVED BY THE DEPARTMENT ADVISOR

		Credits	Waivers/ Substitutions	Advisor Initials	Date Approved
BA 101	Intro to Business	4	<input type="checkbox"/>		
CA8.301	Culinary Arts Career Planning	1	<input type="checkbox"/>		
CA8.309	Purchasing for Chefs.....	2	<input type="checkbox"/>		
CA8.310	Culinary Arts Practicum I.....	7	<input type="checkbox"/>		
CA8.311	Culinary Arts Practicum II.....	8	<input type="checkbox"/>		
CA8.312	Culinary Arts Practicum III	8	<input type="checkbox"/>		
CA8.321	Advanced Cooking Management I	7	<input type="checkbox"/>		
CA8.322	Advanced Cooking Management II	7	<input type="checkbox"/>		
CA8.323	Advanced Cooking Management III	7	<input type="checkbox"/>		
CA8.336	Food Service Safety & Sanitation.....	1	<input type="checkbox"/>		
CA8.337	Stations, Tools & Culinary Techniques	3	<input type="checkbox"/>		
CA8.341	Soups & Sauces	3	<input type="checkbox"/>		
CA8.345	Service Techniques	1	<input type="checkbox"/>		
CA8.347	Beverage Server Training	1	<input type="checkbox"/>		
CA8.350	Banquet & Buffet Lab A	1	<input type="checkbox"/>		
CA8.351	Banquet & Buffet Lab B	2	<input type="checkbox"/>		
CA8.352	Banquet & Buffet Lab C	1	<input type="checkbox"/>		
CA8.353	Banquet & Buffet Lab D	2	<input type="checkbox"/>		
CA8.354	Banquet & Buffet Lab E (Optional)	2	<input type="checkbox"/>		
CA8.355	Banquets & Buffet Planning	1	<input type="checkbox"/>		
CA8.368	Creating the Menu	2	<input type="checkbox"/>		
CA8.373	Costing	1	<input type="checkbox"/>		
CA8.409	Meats	3	<input type="checkbox"/>		
CA8.414	Presentation/Garde Manger	2	<input type="checkbox"/>		
CA8.418	Beverage Operations	2	<input type="checkbox"/>		
CA8.419	Nutrition & Special Diets	1	<input type="checkbox"/>		
CA8.421	International Cuisine	2	<input type="checkbox"/>		
SD 101	Supervision Fundamentals.....	3	<input type="checkbox"/>		

CHANGES MUST ALSO BE APPROVED BY
DIVISION DIRECTOR OR DEAN

Admissions & Records will perform a final evaluation to ensure all courses have been completed with appropriate grades before this degree is awarded to the student. Requirements such as general education, total credits and grade point average must be approved by the Registrar.

DEPARTMENT ADVISOR

Program requirements/proposed substitutions and waivers meet with my approval. Reasons for any changes are indicated and initialed on the appropriate line above.

DIVISION DIRECTOR or DEAN

Changes and/or substitutions in the program requirements have my approval.

Program Advisor Signature Date

Division Director or Dean Signature Date