

NAME \_\_\_\_\_

LBCC Graduation Worksheet 2007 - 2008 ID. NO. \_\_\_\_\_

**Associate Of Applied Science  
CULINARY ARTS**

**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  \_\_\_\_\_

**SPEECH** (Select One)  
SP 100 Intro to Speech Communication  
SP 111 Fundamentals of Speech  
SP 112 Intro to Persuasion  
SP 218 Interpersonal Communication.....3  \_\_\_\_\_

**MATH**  
MTH 061 Survey of Math Fundamentals (3)  
Also take one of the following or higher level math.  
MTH 062 Occupational Trigonometry (1)  
MTH 063 Industrial Shop Math (1)  
MTH 064 Business Applications- Math Fund.....4  \_\_\_\_\_

**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 (3cr) .....3  \_\_\_\_\_

**PERSPECTIVE**  
Science, Technology & Society (see catalog page 171).....3  \_\_\_\_\_  
Cultural Diversity & Global Awareness (see catalog page 171) .....3  \_\_\_\_\_

Degree Evaluator \_\_\_\_\_ Date \_\_\_\_\_

<b>FOR OFFICE USE ONLY</b>			
Credit Toward This Degree			
Total Cr. _____	LBCC Cr _____	GPA _____	Approved <input type="checkbox"/> Denied <input type="checkbox"/>
Registrar _____	Date _____	AP 5404 CA	

# PROGRAM REQUIREMENTS

**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

		Waivers/ Substitutions	Advisor Initials	Date Approved
	Credits			
BA 101	Intro to Business.....	4	<input type="checkbox"/>	_____
CA 8.301	Culinary Arts Career Planning .....	1	<input type="checkbox"/>	_____
CA 8.309	Purchasing for Chefs .....	2	<input type="checkbox"/>	_____
CA 8.310	Culinary Arts Practicum I.....	7	<input type="checkbox"/>	_____
CA 8.311	Culinary Arts Practicum II.....	8	<input type="checkbox"/>	_____
CA 8.312	Culinary Arts Practicum III.....	8	<input type="checkbox"/>	_____
CA 8.321	Advanced Cooking Management I .....	7	<input type="checkbox"/>	_____
CA 8.322	Advanced Cooking Management II .....	7	<input type="checkbox"/>	_____
CA 8.323	Advanced Cooking Management III .....	7	<input type="checkbox"/>	_____
CA 8.336	Food Service Safety & Sanitation.....	1	<input type="checkbox"/>	_____
CA 8.337	Stations, Tools & Culinary Techniques.....	3	<input type="checkbox"/>	_____
CA 8.341	Soups & Sauces .....	3	<input type="checkbox"/>	_____
CA 8.345	Service & Techniques .....	1	<input type="checkbox"/>	_____
CA 8.347	Beverage Server Training.....	1	<input type="checkbox"/>	_____
CA 8.350	Banquet & Buffet Lab A.....	1	<input type="checkbox"/>	_____
CA 8.351	Banquet & Buffet Lab B.....	2	<input type="checkbox"/>	_____
CA 8.352	Banquet & Buffet Lab C.....	1	<input type="checkbox"/>	_____
CA 8.353	Banquet & Buffet Lab D.....	2	<input type="checkbox"/>	_____
CA 8.355	Banquets & Buffet Planning .....	2	<input type="checkbox"/>	_____
CA 8.368	Creating the Menu .....	2	<input type="checkbox"/>	_____
CA 8.373	Costing.....	1	<input type="checkbox"/>	_____
CA 8.409	Meats .....	3	<input type="checkbox"/>	_____
CA 8.414	Presentation/Garde Manger.....	2	<input type="checkbox"/>	_____
CA 8.418	Beverage Operations & Services .....	2	<input type="checkbox"/>	_____
CA 8.419	Nutrition & Special Diets.....	1	<input type="checkbox"/>	_____
CA 8.421	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 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