

NAME _____

LBCC Graduation Worksheet 2008 - 2009 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
SP100 Intro to Speech Communication
SP 111 Fundamentals of Speech
SP 112 Introduction to Persuasion
SP 218 Interpersonal Communication..... 3 _____

Mathematics
MTH 061 Survey of Math Fundamentals (3)
and one of the following courses or higher level math
MTH 062 Occupational Trigonometry (1)
MTH 063 Industrial Shop Math (1)
MTH 064 Bus. App. - Math Fundamentals (1)..... 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 _____

Perspectives
Science, Technology & Society (see catalog page 170)..... 3 _____
Cultural Diversity & Global Awareness 3 _____

Degree Evaluator _____ Date _____

FOR OFFICE USE ONLY				
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. CHANGES MUST ALSO BE APPROVED BY DIVISION DIRECTOR OR DEAN

		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"/>		
CA8.355	Banquets & Buffet Planning.....	2	<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"/>		
 Optional Course					
CA8.354	Banquet & Buffet Lab E	1	<input type="checkbox"/>		

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
Revised

Division Director or Dean Signature Date
7/25/2008