

**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 166)..... 3 _____ other course work may substitute _____
 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 5404A 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

Official Use		Credits	Waivers/ Substitutions	Advisor Initials	Date Approved
<input type="checkbox"/>	BA 101	Intro to Business	4	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.301	Culinary Arts Career Planning.....	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.309	Purchasing for Chefs.....	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA 101	Culinary Arts Practicum I.....	7	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA 102	Culinary Arts Practicum II.....	8	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA 103	Culinary Arts Practicum III.....	8	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.321	Advanced Cooking Management I.....	7	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.322	Advanced Cooking Management II.....	7	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.323	Advanced Cooking Management III.....	7	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA 111	Food Service Safety & Sanitation.....	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA 112	Stations, Tools & Culinary Techniques.....	3	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA 113	Service Techniques	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.341	Soups & Sauces	3	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.347	Beverage Server Training.....	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.350	Banquet & Buffet Lab A	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.351	Banquet & Buffet Lab B.....	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.352	Banquet & Buffet Lab C.....	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.353	Banquet & Buffet Lab D.....	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.355	Banquets & Buffet Planning	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.368	Creating the Menu.....	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.373	Costing	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.409	Meats	3	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.414	Presentation/Garde Manger	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.418	Beverage Operations & Services.....	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.419	Nutrition & Special Diets.....	1	<input type="checkbox"/>	_____
<input type="checkbox"/>	CA8.421	International Cuisine.....	2	<input type="checkbox"/>	_____
<input type="checkbox"/>	SD 101	Supervision Fundamentals.....	3	<input type="checkbox"/>	_____
Optional Course	<input type="checkbox"/>	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

Division Director or Dean Signature Date