

## CULINARY ARTS ASSOCIATE DEGREE - 1 + 0.75

Students will begin the program Senior year and finish in April after graduation.

PTC Orientation with families will occur before students begin the program.

Tuition for WA students while in high school for PTC courses will be \$100/credit (\$50/credit for dual enrollment courses).

Recom. Timeframe	Freshman/Sophomore/Junior Year		WA Credits	PTC Credits	
Full year @ WA	GEM 121: College Mathematics	0317 HEC Algebra 2 (WA ECIHSA-RMU - MATH 1010 College Mathematics) OR 0320 AP Precalculus (WA ECIHSA-RMU - MATH 1020 Precalculus)	1	4	
Full year @ WA	GEE 101 - English Composition 1 GEE 151 - English Composition 2	0122 AP Eng Lang & Comp (WA ECIHSA-RMU - CSEN 1010: Reading & Writing Strategies & CSEN 1020: Argument & Research)	1	8	
Full year @ WA	GEE 212 - Effective Speech	0151 Oral Communications (WA ECIHSA-RMU - CSCM 1030: Communications, Public Speaking and Persuasion)	1	4	
Full year @ WA	GEM 206 - Personal Finance	0735 Personal Finance (WA ECIHSA-PTC - GEM 206: Personal Finance)	1	4	
Full year @ WA	GES 102: Wellness & Resilience for College & Beyond	0240 AP Psychology (WA RMU ECIHSA -PSYC 1010: Intro to Psychology)	1	4	
TOTAL in Freshman/Sophomore/Junior Year			5	24	
Recom. Timeframe	Senior Year (A	ıll classes @ PTC)	WA Credits	PTC Credits	
Oct - Dec	CUL 011: Steps to Career Success 1	WA ELA Credit	1	1	
Oct - Dec	CUL 111: Sanitation	WA Elective Credit	1	2	
Oct - Dec	CUL 112: Basic Knife Skills	WA Elective Credit	1	1	
Oct - Dec	CUL 121: Baking & Pastry Fundamentals	WA Science Credit	2	8	
Oct - Dec	CUL 010: Skills Lab	No credit	0	0	
TOTAL in Oct -Dec Quarter			5	12	
Jan - Apr	CUL 131: Intro to Culinary Arts	WA Elective Credit	2	8	
Jan - Apr	CUL 143: Purchasing & Cost Control	WA Math Credit	1	4	
Jan - Apr	CUL 176: Nutrition & Menu Planning	WA Science Credit	1	3	
Jan - Apr	GES 151: Critical Thinking	WA Social Studies Credit	1	4	
Jan - Apr	CUL 010: Skills Lab	No credit	0	0	
TOTAL in Jan - Apr Quarter			5	19	
Apr - July	CUL 141: Intro to Fish/Shellfish & Meats	WA Elective Credit	2	8	
Apr - July	CUL 146: Culinary Hospitality & Supervision	WA Social Studies Credit	1	4	
Apr - July	CUL 010: Skills Lab	No credit	0	0	
TOTAL in Apr - July Quarter			3	12	
	TOTAL in High	School	18	67	
Recom. Timeframe	First year after graduation		Credits		
July - Sept	CUL 151: Fundamentals of Classical Cuisine/Garden Manager		7		
July - Sept	CUL 154: Culinary Elements of Wine & Spirits		2		
July - Sept	GSD 180: Career Development		2		
	Credits			11	
Oct - Dec	CUL 172: Advanced Culinary Arts & International Cuisine		7		
Oct - Dec	GES 231: Cultural Diversity		4		
	Credits		11		
Jan - Apr GSI 199 - Internship			12		
Credits			12		
	Total for first year after graduation			34	

<sup>\*</sup>Courses/curriculum are subject to change at the college's discretion.