



Culinary Arts Course Sequence Chart



	<u>1st Quarter</u>	<u>2nd Quarter</u>	<u>3rd Quarter</u>	<u>4th Quarter</u>
LEVEL I **	CUA101 30 Culinary Basic Skills	CUA171 45 Introduction to Baking	CUA105 45 Introduction to Quantity Foods	CUA104 30 Customer Service
	CUA121 30 Safety and Sanitation	CUA154 45 Introduction to Cooking Methods	CUA122 30 Quantity Foods Safety and Sanitation	CUA133 45 Menu Planning
	CUA152 45 Introduction to Garde Manager	CUA162 30 Stocks, Soups and Sauces	CUA113 45 Time Management	CUA106 45 Personal and Professional Development
	CUA103 15 Culinary Math I		PFS109 7.5 Leadership Principles	PFS110 7.5 Leadership Principles
	Total: 120	Total: 120	Total: 127.5	Total: 127.5
LEVEL II	CUA253 30 Breakfast Cookery	CUA241 30 Nutrition	CUA232 45 Menu Design	CUA275 30 Dessert Preparation
	CUA252 45 Advanced Garde Manager	CUA267 45 Meat Cookery	CUA213 30 Practical Time Management	CUA251 45 Garde Manager Preparation
	CUA273 45 Advanced Baking	CUA266 30 Poultry Cookery	CUA201 30 Employment Strategies	CUA254 45 Bulk Food Preparation
		CUA261 15 Vegetables, Pasta, Grains, & Fruit	PFS209* 7.5 Business Principles	PFS211* 7.5 Business Principles
			CUA203 15 Culinary Math II	
Total: 120	Total: 120	Total: 127.5	Total: 127.5	
LEVEL III	CUA302 45 Culinary Arts Portfolio	CUA304 30 Employment Skills	CUA365 45 Fish and Shellfish	CUA305 45 Wine Appreciation and RAMP Cert.
	CUA312 30 Problem Solving and Personnel Management	CUA331 30 Financial Management	CUA301 30 Professional Culinary Terminology	CUA382 30 International and Contemporary Cuisines
	CUA361 45 Specialty Foods	CUA351 45 Seasonings and Flavorings	CUA368 45 NOCTI Preparation	CUA381 45 Cuisines and Cultures of America
		CUA303 15 Culinary Math III	PFS309* 7.5 Total Quality Principles	PFS310* 7.5 Total Quality Principles
	Total: 120	Total: 120	Total: 127.5	Total: 127.5

Revision Date: Nov. 2018. *Business Principles and Total Quality Principles may be provided in Level II or Level III.

**Level I students may sequence Q3, Q4, Q1, Q2.