

# Grades Distribution

Grade Selection : C and above

Term Selection : 21FA - Fall 2021

Course Selection : CUL 1020 - English for Culinary Arts, CUL 1102 - Introduction to Culinary Arts, CUL 1104 - Sanitation & Safety, CUL 1105 - Meat Identification & Fabrication, CUL 1108 - Introduction to the Preparation of Stocks, Soups & Sauces, CUL 1109 - Introduction to Vegetable & Starch Cookery, CUL 1110 - Introduction to Cooking Methods, CUL 1122 - Introduction to Food & Beverage Service, CUL 1128 - International Cuisine, CUL 1130 - American Regional Cuisine, CUL 2124 - Techniques in Healthy Cooking

Term Description	Course Description	Course Section	A	A-	B+	B	B-	C+	C	Total
Fall 2021	English for Culinary Arts		0	0	0	0	0	0	0	0
	English for Culinary Arts	CUL 1020 01	2	0	1	0	1	1	2	7
			28.6%	0.0%	14.3%	0.0%	14.3%	14.3%	28.6%	100.0%
	Introduction to Culinary Arts	CUL 1102 01	4	1	2	1	1	2	0	11
			36.4%	9.1%	18.2%	9.1%	9.1%	18.2%	0.0%	100.0%
	Sanitation & Safety	CUL 1104 D1	2	1	4	3	0	0	4	14
			14.3%	7.1%	28.6%	21.4%	0.0%	0.0%	28.6%	100.0%
	Meat Identification & Fabrication	CUL 1105 01	5	1	2	1	0	0	0	9
			55.6%	11.1%	22.2%	11.1%	0.0%	0.0%	0.0%	100.0%
	Purchasing & Product Identification	CUL 1106 01	1	0	1	1	0	1	0	4
			25.0%	0.0%	25.0%	25.0%	0.0%	25.0%	0.0%	100.0%
	Introduction to the Preparation of Stocks, Soups & Sauces	CUL 1108 01	1	4	1	2	1	2	1	12
			8.3%	33.3%	8.3%	16.7%	8.3%	16.7%	8.3%	100.0%
	Introduction to Vegetable & Starch Cookery	CUL 1109 01	7	1	1	0	0	0	0	9
		77.8%	11.1%	11.1%	0.0%	0.0%	0.0%	0.0%	100.0%	
Introduction to Cooking Methods	CUL 1110 01	7	1	1	0	0	0	0	9	

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<b>Fall 2021</b>			77.8%	11.1%	11.1%	0.0%	0.0%	0.0%	0.0%	100.0%
	Introduction to Caribbean and Bermudian Cuisine	CUL 1122 01	1	3	1	2	0	0	1	8
			12.5%	37.5%	12.5%	25.0%	0.0%	0.0%	12.5%	100.0%
	Introduction to Food & Beverage Service	CUL 1125 01	0	0	0	1	0	0	0	1
			0.0%	0.0%	0.0%	100.0%	0.0%	0.0%	0.0%	100.0%
	International Cuisine	CUL 1128 01	1	1	2	1	3	1	1	10
			10.0%	10.0%	20.0%	10.0%	30.0%	10.0%	10.0%	100.0%
	American Regional Cuisine	CUL 1130 01	1	0	0	4	2	1	0	8
			12.5%	0.0%	0.0%	50.0%	25.0%	12.5%	0.0%	100.0%
	Techniques in Healthy Cooking	CUL 2124 01	1	5	1	1	0	0	1	9
		11.1%	55.6%	11.1%	11.1%	0.0%	0.0%	11.1%	100.0%	

# Grades Distribution

Grade Selection : C and above

Term Selection : 22SP - Spring 2022

Course Selection : CUL 1030 - Mathematics for Culinary Arts, CUL 1106 - Purchasing & Product Identification, CUL 1111 - Introduction to Production Cookery, CUL 1112 - Breakfast & 1116 - Introduction to the Larder (Garde Manger), CUL 1117 - Introduction to Baking and Pastry, CUL 1119 - Culinary Arts Internship, CUL 1125 - Introduction to Food & Beverage Service, CUL 1131 - Nutrition, CUL 2118 - Menu Planning, CUL 2127 - Advanced Production Cookery and Innovative Techniques

Term Description	Course Description	Course Section	A	A-	B+	B	B-	C+	C	Total
Spring 2022	Culinary Arts Internship		0	0	0	0	0	0	0	0
	Mathematics for Culinary Arts	CUL 1030 01	0	0	1	0	3	0	1	5
			0.0%	0.0%	20.0%	0.0%	60.0%	0.0%	20.0%	100.0%
	Purchasing & Product Identification	CUL 1106 01	0	0	0	0	1	0	0	1
			0.0%	0.0%	0.0%	0.0%	100.0%	0.0%	0.0%	100.0%
	Introduction to Production Cookery	CUL 1111 01	1	2	5	2	0	0	0	10
			10.0%	20.0%	50.0%	20.0%	0.0%	0.0%	0.0%	100.0%
	Breakfast & Short Order Cookery	CUL 1112 01	1	3	3	3	0	0	0	10
			10.0%	30.0%	30.0%	30.0%	0.0%	0.0%	0.0%	100.0%
	Seafood Cookery	CUL 1114 01	7	2	0	0	0	0	1	10
			70.0%	20.0%	0.0%	0.0%	0.0%	0.0%	10.0%	100.0%
	Introduction to the Larder (Garde Manger)	CUL 1116 01	0	2	4	1	1	1	0	9
			0.0%	22.2%	44.4%	11.1%	11.1%	11.1%	0.0%	100.0%
	Introduction to Baking and Pastry	CUL 1117 01	1	2	1	3	2	3	0	12
			8.3%	16.7%	8.3%	25.0%	16.7%	25.0%	0.0%	100.0%
Culinary Arts Internship	CUL 1119 01	0	0	0	0	0	0	0	0	

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<b>Spring 2022</b>	Introduction to Food & Beverage Service	CUL 1125 01	1	2	0	0	0	0	1	4
			25.0%	50.0%	0.0%	0.0%	0.0%	0.0%	25.0%	100.0%
	Oriental Cuisine	CUL 1127 01	2	2	1	2	0	0	2	9
			22.2%	22.2%	11.1%	22.2%	0.0%	0.0%	22.2%	100.0%
	Italian Cuisine	CUL 1129 01	1	1	0	2	3	0	0	7
			14.3%	14.3%	0.0%	28.6%	42.9%	0.0%	0.0%	100.0%
	Nutrition	CUL 1131 D1	3	2	2	3	0	0	1	11
			27.3%	18.2%	18.2%	27.3%	0.0%	0.0%	9.1%	100.0%
	Menu Planning	CUL 2118 01	3	2	1	1	0	1	3	11
			27.3%	18.2%	9.1%	9.1%	0.0%	9.1%	27.3%	100.0%
	Advanced Production Cookery and Innovative Techniques	CUL 2127 01	3	2	1	3	0	0	1	10
		30.0%	20.0%	10.0%	30.0%	0.0%	0.0%	10.0%	100.0%	