

BERMUDA COLLEGE
Division of Business Administration and Hospitality
Associate in Applied Science in Culinary Arts -- AAS-CUART

Name: _____ ID No.: _____

Bermuda College records indicate that you have completed (GRADE) and are taking (SEM/YEAR) the following requirements to graduate. Course prerequisites are in brackets.

YEAR 1 FALL

YEAR 1 SPRING

REQUIREMENT GRADE SEM/YEAR REQUIREMENT GRADE SEM/YEAR

ENG 1111 3 Freshman English (ENG 0012 - C grade or CPT)			ENG 1112 3 Literary Analysis or ENG 1115 3 Writing for the Workplace (ENG 1111)		
CUL 1102 1 Introduction to Culinary Arts			CUL 1111 2 Introduction to Production Cookery (CUL 1102, CUL 1110) Co-requisite CUL 1104		
CUL 1104 2 Sanitation			CUL 1112 1 Intro to Breakfast & Short Order Cooking (CUL 1102) Co-requisite CUL 1104		
CUL 1105 2 Introduction to Meat Fabrication (CUL 1102) Co-requisite CUL 1104			CUL 1114 2 Seafood Cookery (CUL 1102, CUL 1110) Co-requisite CUL 1104		
CUL 1108 2 Introduction to Preparation of Soups, Stocks & Sauces (CUL 1102) Co-requisite CUL 1104			CUL 1116 2 Introduction to Garde Manger (CUL 1102) Co-requisite CUL 1104		
CUL 1109 2 Introduction to Vegetable and Starch Cookery (CUL 1102) Co-requisite CUL 1104			CUL 1117 3 Introduction to Breads & Pastry (CUL 1102) Co-requisite CUL 1104		
CUL 1110 2 Introduction to Cooking Methods(CUL 1102) Co-requisite CUL 1104			CUL 1131 2 Nutrition		
CIS 1120 3 Intro to Business Applications on Computers			PED/RSO 1 Physical Education or Registered Student Organization		
CSC 1100 2 Strategies for Student Success 1			CUL 1119 3 – SUMMER INTERNSHIP (CUL 1104, CUL 1108, CUL 1109, CUL 1110, CUL 1112, CUL 1117)		
PED/RSO 1 Physical Education or Registered Student Organization (Optional)					

Associate in Applied Science in Culinary Arts -- AAS-CUART

YEAR 2 FALL

YEAR 2 SPRING

<u>REQUIREMENT</u>	<u>GRADE</u>	<u>SEM/YR</u>	<u>REQUIREMENT</u>	<u>GRADE</u>	<u>SEM/YR</u>
MAT 1107 3 A Survey of Mathematics (MAT 0015 – C grade or CPT)			CUL 1125 2 Food and Beverage Service		
CUL 1106 3 Purchasing and Product Identification			CUL 2118 3 Menu Planning		
CUL 1128 2 International Cuisine			CUL 2127 2 Advanced Production Cookery an Innovative Techniques		
CUL 2124 2 Techniques in Healthy Cooking			HMT 2255 3 Hospitality Supervision		
HMT 1155 3 Introduction to the Hospitality Industry			*Humanities, Social Science or Natural Science of your choice		
*Humanities, Social Science or Natural Science of your choice			*Humanities, Social Science or Natural Science of your choice		
*Humanities, Social Science or Natural Science of your choice					

** Before you can be enrolled in any course, you must satisfy the prerequisites*