

TECHNICAL & VOCATIONAL PROGRAMS

Culinary Technology

D 55 20 0 Diploma

(Offered only at the Edenton-Chowan Campus)

General Education Courses

<i>Communications</i>	<i>[prerequisite]</i>	<i>Seq</i>	<i>Class</i>	<i>Lab</i>	<i>Credits</i>
COM 101 Workplace Communications		S1	3	0	3
ENG 102 Applied Communications II		F1	3	0	3

Major Courses: Core

<i>Courses</i>	<i>[prerequisite]</i>	<i>Seq</i>	<i>Class</i>	<i>Lab</i>	<i>Credits</i>
CUL 110 Sanitation & Safety		F1	2	0	2
CUL 110A Sanitation & Safety Lab		F1	0	2	1
CUL 120 Purchasing		F1	2	0	2
CUL 140 Basic Culinary Skills		F1	2	6	5
CUL 160 Baking I		F1	1	4	3
CUL 170 Garde Manger I		F1	1	4	3
CUL 112 Nutrition for Food Service		S1	3	0	3
CUL 135 Food & Beverage Service		S1	2	0	2
CUL 135A Food & Beverage Service Lab		S1	0	2	1
CUL 240 Advanced Culinary Skills	[CUL 140]	S1	1	8	5
CUL 260 Baking II	[CUL 160]	S1	1	4	3

Other Required Hours

<i>Courses</i>	<i>[prerequisite]</i>	<i>Seq</i>	<i>Class</i>	<i>Lab</i>	<i>Credits</i>
CIS 111 Basic PC Literacy		F1	2	0	2
COE 111 Co-op Work Experience I	[2.0 GPA/9 CrHrs in Major]	S1	0	10	1

Total Semester Hours Required for Diploma:

39

The following list course requirements for certificate programs. Please note that courses listed are not order based on semester.

Culinary Technology

C 55 20 0I Certificate: Culinary Technology Level I

Major Courses: Core

<i>Courses</i>	<i>[prerequisite]</i>	<i>Seq</i>	<i>Class</i>	<i>Lab</i>	<i>Credits</i>
CUL 110 Sanitation & Safety		F1	2	0	2
CUL 110A Sanitation & Safety Lab		F1	0	2	1
CUL 120 Purchasing		F1	2	0	2
CUL 140 Basic Culinary Skills		F1	2	6	5
CUL 160 Baking I		F1	0	0	3
CUL 170 Garde Manger I		F1	1	4	3

Total Semester Hours Required for Certificate:

16

C 55 20 0II Certificate: Culinary Technology Level II

Major Courses: Core

<i>Courses</i>	<i>[prerequisite]</i>	<i>Seq</i>	<i>Class</i>	<i>Lab</i>	<i>Credits</i>
CUL 112 Nutrition for Food Service		S1	3	0	3
CUL 135 Food & Beverage Service		S1	2	0	2
CUL 135A Food & Beverage Service Lab		S1	0	2	1
CUL 240 Advanced Culinary Skills	[CUL 140]	S1	1	8	5
CUL 260 Baking II	[CUL 160]	S1	1	4	3

Total Semester Hours Required for Certificate:

14



College of The Albemarle
 Culinary Technology-Diploma (D 55 20 0)
 Graduation Check Sheet – 2009-2011 Catalog

Listed below are the requirements for your degree program. It is your responsibility to keep this sheet up-to-date and review it with your advisor to know what you need to graduate. Complete the Graduation Application one semester prior to the intended date of graduation.

Diploma

<u>Title</u>	<u>Sequence</u>	<u>Credit</u>	<u>Grade</u>	<u>Semester</u>
I. GENERAL EDUCATION COURSES				
Communications				
COM-101 Workplace Communications	S1	3	_____	_____
ENG 102 Applied Communications II	F1	3	_____	_____
II. MAJOR COURSES: CORE				
CUL 110 Sanitation & Safety	F1	2	_____	_____
CUL 110A Sanitation & Safety Lab	F1	1	_____	_____
CUL 120 Purchasing	F1	2	_____	_____
CUL 140 Basic Culinary Skills	F1	5	_____	_____
CUL 160 Baking I	F1	3	_____	_____
CUL 170 Garde Manger I	F1	3	_____	_____
CUL 112 Nutrition for Food Service	S1	3	_____	_____
CUL 135 Food and Beverage Service	S1	2	_____	_____
CUL 135A Food and Beverage Service Lab	S1	1	_____	_____
CUL 240 Advanced Culinary Skills	S1	5	_____	_____
CUL 260 Baking II	S1	3	_____	_____
III. OTHER REQUIRED HOURS				
CIS 111 Basic PC Literacy	F1	2	_____	_____
COE 111 Co-op Work Experience I [<i>P=2.0 GPA/9 CrHrs in Major</i>]	S1	1	_____	_____
Total Semester Hours Required for Diploma		39		



College of The Albemarle
Culinary Technology-Certificate (C 55 20 0 I)
Graduation Check Sheet – 2009-2011 Catalog

Listed below are the requirements for your degree program. It is your responsibility to keep this sheet up-to-date and review it with your advisor to know what you need to graduate. Complete the Graduation Application one semester prior to the intended date of graduation.

Title	Sequence	Credit	Grade	Semester
II. MAJOR COURSES: CORE				
CUL 110 Sanitation & Safety	F1	2	_____	_____
CUL 110A Sanitation & Safety Lab	F1	1	_____	_____
CUL 120 Purchasing	F1	2	_____	_____
CUL 140 Basic Culinary Skills	F1	5	_____	_____
CUL 160 Baking I	F1	3	_____	_____
CUL 170 Garde Manger I	F1	3	_____	_____
Total Semester Hours Required for Certificate		16		



College of The Albemarle
Culinary Technology-Certificate (C 55 20 0 II)
Graduation Check Sheet – 2009-2011 Catalog

Listed below are the requirements for your degree program. It is your responsibility to keep this sheet up-to-date and review it with your advisor to know what you need to graduate. Complete the Graduation Application one semester prior to the intended date of graduation.

Title	Sequence	Credit	Grade	Semester
II. MAJOR COURSES: CORE				
CUL 112 Nutrition for Food Service	S1	3	_____	_____
CUL 135 Food and Beverage Service	S1	2	_____	_____
CUL 135A Food and Beverage Service Lab	S1	1	_____	_____
CUL 240 Advanced Culinary Skills	S1	5	_____	_____
CUL 260 Baking II	S1	3	_____	_____
Total Semester Hours Required for Certificate		14		