

UNITED TRIBES TECHNICAL COLLEGE
ASSOCIATE OF APPLIED SCIENCE DEGREE PROGRAM
CULINARY ARTS & NUTRITION
2017-2018
62 Credits

STUDENT NAME: _____ ID# _____

DATE PLAN BEGAN: _____ EMAIL: _____

OTHER COLLEGES ATTENDED: _____

Term/Year	Course/Number	Course/Title	Credits	Grade
COLLEGE PREP COURSES (As Advised)				
F SP SU	_____ ASC 082	Effective Reading	2	_____
F SP SU	_____ ASC 085	Effective Writing	2	_____
F SP SU	_____ ASC 090	Algebra Prep I	2	_____
F SP SU	_____ ASC 091	Algebra Prep II	2	_____

GENERAL EDUCATION COURSES (25 Credits Required)				
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ENGLISH & SPEECH (6)				
F SP SU	_____ COM 110	Fundamentals of Public Speaking	3	_____
F SP SU	_____ ENG 110	Composition I	3	_____

FOUNDATIONS & FITNESS (4)				
F SP SU	_____ FND 106	First Year Experience & Healthy Living	2	_____
F SP SU	_____ GPE 101	First Aid/CPR	1	_____
F SP SU	_____ GPE 102	Intro to Fitness	1	_____

HUMANITIES & NATIVE AMERICAN STUDIES (6)				
F SP SU	_____ HUM 101	Introduction to Humanities or	3	_____
F SP SU	_____ HUM 106	Readings in Native American Literature	3	_____
F SP SU	_____ HUM 110	Mother Earth, Food Sov. & Health	3	_____

MATH & SCIENCE (3)				
F SP SU	_____ MTH 101	Introduction to Algebra	3	_____

SOCIAL/BEHAVIORAL SCIENCE (3)				
F SP SU	_____ PSY 111	Introduction to Psychology	3	_____
F SP SU	_____ SOC 110	Introduction to Sociology	3	_____

COMPUTER SCIENCE (3)				
F SP SU	_____ CSC 101	Introduction to Computers	3	_____

CORE COURSES IN CULINARY ARTS & NUTRITION (28 Credits Required)				
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F SP SU	_____ NUT 100	Intro to Nutrition and Foodservice	2	_____
F SP SU	_____ NUT 105	Managing Food Protection	3	_____
F SP SU	_____ NUT 200	Food Science and Cooking Skills	4	_____
F SP SU	_____ NUT 210	Quantity Foods	5	_____
F SP SU	_____ NUT 220	Culinary Fundamentals	4	_____
F SP SU	_____ NUT 240	Fundamentals of Nutrition	3	_____
F SP SU	_____ NUT 251	Managing Foodservice Operations	4	_____
F SP SU	_____ NUT 297	Foodservice Internship	3	_____

ELECTIVES (9 Credits Required – as advised)				
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F SP SU	_____ NUT 101	Culinary Calculations	3	_____
F SP SU	_____ NUT 111	Life Skills	3	_____
F SP SU	_____ NUT 221	Culinary Baking	4	_____
F SP SU	_____ NUT 245	Menu Planning	3	_____
F SP SU	_____ NUT 260	Community Nutrition	3	_____
F SP SU	_____ NUT 295	Culinary Exploration	2	_____
F SP SU	_____ BAD 201	Principles of Marketing	3	_____
F SP SU	_____ BAD 270	Entrepreneurship	3	_____

Curriculum Committee Chair Date

Vice President of Academic Affairs