

**UNITED TRIBES TECHNICAL COLLEGE
CERTIFICATE PROGRAM
CULINARY ARTS
2017-2018
31 Credits**

STUDENT NAME: _____ ID# _____

DATE PLAN BEGAN: _____ EMAIL: _____

OTHER COLLEGES ATTENDED: _____

<u>Term/Year</u>	<u>Course/Number</u>	<u>Course/Title</u>	<u>Credits</u>	<u>Grade</u>
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 (11 Credits Required)				
ENGLISH & SPEECH (3)				
F SP SU	_____ENG 110	Composition 1	3	_____
FOUNDATIONS & FITNESS (2)				
F SP SU	_____FND 106	First Year Experience & Healthy Living	2	_____
MATH (3)				
F SP SU	_____MTH 101	Introduction to Algebra	3	_____
COMPUTER SCIENCE (3)				
F SP SU	_____CSC 101	Introduction to Computers	3	_____
CORE COURSES IN CULINARY (17 Credits Required)				
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 220	Culinary Fundamentals	4	_____
F SP SU	_____NUT 251	Managing Foodservice Operations	4	_____
ELECTIVES (3 Credits Required – as advised)				
F SP SU	_____NUT 101	Culinary Calculations	3	_____
F SP SU	_____NUT 111	Life Skills	3	_____
F SP SU	_____NUT 221	Culinary Baking	4	_____

Curriculum Committee Chair

Date

Vice President of Academic Affairs

Revised: June 2017