

**Semester transition Culinary Arts Focus**  
**Students starting spring 2019**

**Spring 2019**

• Gen Ed Requirement	4.5 credits
• FSDT 1350 – Basic Nutrition	4.5
• FSDT 1122 – Beverage Selection	2.0
• FSDT 1114 – Guest Service	1.5
• <u>FSDT 1602 – Intro to Sanitation</u>	<u>2.0</u>
Total Credits	14.5

**Fall Semester 2019**

• FSDT 1010 – Orientation and Conversions	2.0
• FSDT 1020 – Culinary Fundamentals	4.0
• FSDT 1118 – Food Purchasing	3.0
• <u>Gen Ed requirement</u>	<u>3.0</u>
Total Credits	12

**Spring Semester 2020**

• FSDT 1040 – Advanced Culinary Fundamentals	3.0
• FSDT 1117 – Service Practicum	2.0
• FSDT 1130 – Food Service Management	3.0
• FSDT 1150 – Selection of Protein Products	2.0
• FSDT 2222 – International Cuisine	2.0
• <u>Gen Ed Requirement</u>	<u>3.0</u>
Total Credits	15

**Fall Semester 2020**

• FSDT 1050 – Baking/Pastry Fundamentals	2.0
• FSDT 1702 – Culinary Restaurant prep	2.5
• FSDT 2010 – Menu Writing, Equipment and Layout	2.0
• FSDT 2020 – Food Operations and Management	4.0
• <u>FSDT 2228 – Garde manger</u>	<u>2.0</u>
Total Credits	12.5

Spring Semester 2021

• FSDT 2060 – Banquet Operations and Management	3.5
• FSDT 2080 – Seminar and Proficiency Exam (8 weeks)	1.0
• FSDT 2226 – Culinary Nutrition (8 weeks)	1.0
• FSDT 2702 – Restaurant Ala Carte Practicum	4.0
• FSDT 2900 – Coop Experience	1.0
• <u>Gen Ed Requirements</u>	<u>3.0</u>
Total Credits	13.5