

Semester transition Baking/Pastry Focus
Students starting summer 2018

Summer 2018

• FSDT 1100 – Orientation to Culinary/Hospitality	1.5 credits
• FSDT 1101 – Culinary Conversions and Pricing	2.0
• FSDT 1104 – Culinary Fundamentals I	2.0
• FSDT 1105 – Culinary Fundamentals I Lab	2.0
• FSDT 1114 – Guest Service	1.5
• FSDT 1122 – Beverage Selection	2.0
• <u>FSDT 1602 – Intro to Sanitation</u>	<u>2.0</u>
Total Credits	13 credits

Fall 2018

• FSDT 1110 – Culinary Fundamentals II	2.0 credits
• FSDT 1111 – Culinary Fundamentals II Lab	2.0
• FSDT 1122 – Beverage Selection	2.0
• FSDT 1218 – Baking Fundamentals	2.0
• FSDT 1350 – Basic Nutrition	4.5
• <u>FSDT 1117 – Ala Carte Service Practicum</u>	<u>2.0</u>
Total Credits	13.5

Winter 2019

• FSDT 1118 – Food Purchasing	4.5
• FSDT 1219 – Pastry Fundamentals	2.0
• FSDT 1508 – Advanced Baking	2.0
• FSDT 1208 – Advanced Culinary Fundamentals I	2.0
• FSDT 1209 – Advanced Culinary Fundamentals I Lab	1.0
• <u>FSDT 1240 – Banquet/Bufferet Service Lab</u>	<u>1.5</u>
Total Credits	13.0

Spring 2019

• FSDT 1130 – Food Service Management	4.5
• FSDT 1509 – Advanced Pastries	2.0
• FSDT 1515 – Advanced cake design	2.0
• FSDT 1524 – Artisan Breads	2.0
• <u>Gen Ed Requirement</u>	<u>4.5</u>
Total Credits	15

Fall Semester 2019

• FSDT 1701 – Baking/Pastry Fundamentals	2.5
• FSDT 2010 – Menu Writing, Equipment and Layout	2.0
• FSDT 2020 – Food Operations Management	4.0
• Gen Ed Requirements	3.0
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• <u>FSDT 2510 – Pastry Design</u>	<u>1.0</u>
Total Credits	15.5

Spring Semester 2020

• FSDT 2060 – Banquet and Buffet	3.5
• FSDT 2080 – Seminar and Proficiency Exam	1.0
• FSDT 2226 – Culinary Nutrition	1.0
• FSDT 2702 – Restaurant ala Carte	4.0
• FSDT 2900 – Coop Experience	1.0
• Gen Ed Requirement	3.0
• <u>FSDT elective</u>	<u>1.0</u>
Total Credits	14.5