

Semester transition Baking/Pastry 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	12.0

Spring Semester 2020

• FSDT 1040 – Advanced Culinary Fundamentals	3.0
• FSDT 1050 – Baking/Pastry Fundamentals	2.0
• FSDT 1060 – Artistry/Advanced Cake	2.0
• FSDT 1117 – Service Practicum	2.0
• <u>FSDT 1130 – Food Service Management</u>	<u>3.0</u>
Total Credits	12.0

Fall Semester 2020

• FSDT 1524 – Artisan Bread	1.0
• FSDT 1701 – Baking/Pastry Prep	2.5
• FSDT 2010 – Menu Writing, Equipment and Layout	2.0
• FSDT 2020 – Food Operations and Management	4.0
• FSDT 2030 – Advanced Baking/Pastry	2.0
• FSDT 2510 – Pastry Design	1.0
• <u>Gen Ed Requirement</u>	<u>3.0</u>
Total Credits	15.5

Spring Semester 2021

• FSDT 2060 – Banquet and Buffet	3.5
• FSDT 2080 – Seminar and Proficiency Exam	1.0
• FSDT 2226 – Culinary Nutrition	1.0
• FSDT 2701 – Restaurant ala Carte	4.0
• <u>FSDT 2901 – Coop Experience</u>	<u>1.0</u>
• Gen Ed Requirement	13.5