

**Semester transition Baking/Pastry Focus**  
**Students starting winter 2019**

**Winter 2019**

• 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	13.0 credits

**Spring 2019**

• FSDT 1110 – Culinary Fundamentals II	2.0
• FSDT 1111 – Culinary Fundamentals II Lab	2.0
• FSDT 1118 – Food Purchasing	4.5
• <u>FSDT 1350 – Basic Nutrition</u>	<u>4.5</u>
Total Credits	13.0

**Fall Semester 2019**

• 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
• FSDT 1130 – Food Service Management	3.0
• <u>Gen Ed Requirement</u>	<u>3.0</u>
Total Credits	15.0

### Spring Semester 2020

• FSDT 1524 – Artisan Breads	1.0
• FSDT 1701 – Baking/Pastry Restaurant 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
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• <u>Gen Ed Requirement</u>	<u>3.0</u>
Total Credits	15.5

### Fall Semester 2020

• 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
• FSDT 2900 – Coop Experience	1.0
• Gen Ed Requirement	3.0
• <u>Gen Ed Requirement</u>	<u>3.0</u>
Total Credits	16.5