

An Example of Courses with Secondary and Postsecondary Credits

Secondary Pathway: **Culinary — LO**

Postsecondary Program: **Associate of Applied Business — Culinary Arts**

SECONDARY	11th	330025 - Catering and Banquet Service Operations	330110 - Dining Room Service and Operations	POLS 1010 American National Govt. through Zane State College	CULA 1020 Orientation to Culinary Arts	CULA 1040 Sanitation	BMCA 1050 Introduction to Microcomputer		
	12th	330105 Contemporary Cuisine	330125 - Baking and Pastry Arts	ENGL 1500 Composition I through Zane State College	BMCA 1050 Introduction to Microcomputer				
	Year 1 1st Semester	CULA 1020 Orientation to Culinary Arts	CULA 1040 Sanitation	Composition I ENGL 1500 through Zane State College	CULA 1060 Fundamentals of Food Preparation	FYEX 1010 First Year Success Strategies	MATH 1650 Statistics		
	Year 1 2nd Semester	ACCT 1010 Financial Accounting	BMCA 1050 Introduction to Microcomputer	CULA 1080 Professional Baking	CULA 1130 Meat Technology	CULA 1140 Nutrition and Meal Planning	CULA 1180 Professional Table Service	CULA 1200 Culinary Field Experience	ENGL 2800 Professional Writing
POSTSECONDARY	Year 2 1st Semester	CULA 2020 Food & Beverage Cost Control	CULA 2060 Classical Cuisine	CULA 2080 Food Service Equipment/Facility Organization	CULA 2160 Classical Desserts	COMM 1220 Interpersonal Communication	Social & Behavioral Science Elective		
	Year 2 2nd Semester	BIOL 1070 Environmental Science	BUSM 2070 Small Business Management	CULA 2180 Garde-Manager	CULA 220 Food Service Management	Arts & Humanities Elective			

Required Courses

Recommended Electives

High School Career Technical Education Program Courses

High School Courses for Postsecondary Credit (Including Apprenticeship Hours) and the corresponding Postsecondary Courses