



**2008 – 09 PETITION/PROGRAM SHEET**  
**Degree: Associate of Applied Science**  
**Major: Culinary Arts**  
**[www.mesastate.edu/wccc/cul.htm](http://www.mesastate.edu/wccc/cul.htm)**

**About This Emphasis . . .**

Students in the Colorado Culinary Academy learn cooking and baking from scratch, dining room management, menu planning, food service supervision, cost controls, purchasing, and marketing. The curriculum meets requirements of the American Culinary Federation.

**POLICIES:**

1. It is your responsibility to determine whether you have met the requirements for your degree. Please see the MSC Catalog for a complete list of graduation requirements.
2. You must turn in your "Intent to Graduate" form to the Registrar's Office **by September 15 if you plan to graduate the following May, and by February 15 if you plan to graduate the following December.**
3. This program sheet must be submitted with your graduation planning sheet to your advisor during the **semester prior to the semester of graduation, no later than October 1 for spring graduates, no later than March 1 for fall graduates.**
4. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the WCCC Director of Instruction for signature.
5. Finally, the WCCC Director or the department administrative assistant will take the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
6. If your petition for graduation is denied, it will be your responsibility to reapply for graduation in a subsequent semester. Your "Intent to Graduate" does not automatically move to a later graduation date.
7. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).

**NAME:** \_\_\_\_\_ **STUDENT ID #** \_\_\_\_\_

**LOCAL ADDRESS AND PHONE NUMBER:** \_\_\_\_\_

\_\_\_\_\_ ( ) \_\_\_\_\_

I, (Signature) \_\_\_\_\_, hereby certify that I have completed (or will complete) all the courses listed on the Program Sheet. I further certify that the grade listed for those courses is the final course grade received except for the courses in which I am currently enrolled and the courses which I complete next semester. I have indicated the semester in which I will complete these courses.

\_\_\_\_\_  
Signature of Advisor \_\_\_\_\_ Date \_\_\_\_\_ 20\_\_\_\_

\_\_\_\_\_  
Signature of WCCC Director \_\_\_\_\_ Date \_\_\_\_\_ 20\_\_\_\_

\_\_\_\_\_  
Signature of Registrar \_\_\_\_\_ Date \_\_\_\_\_ 20\_\_\_\_

**Students should work closely with a faculty advisor when selecting and scheduling courses prior to registration.**

**Degree Requirements:**

- A cumulative grade point average of 2.0 or higher must be maintained for all courses taken and a "C" or better must be achieved in coursework toward major content area.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Program sheets are for advising purposes only. Because a program may have requirements specific to the degree, check with your advisor for additional guidelines, including prerequisites, grade point averages, grades, exit examinations, and other expectations. It is the student's responsibility to be aware of, and follow, all guidelines for the degree being pursued. Any exceptions or substitutions must be approved by the faculty advisor and/or Department Head. Courses related to teacher licensure must also be approved by the Teacher Education Dept.
- When filling out the program sheet a course can be used only once.
- See the "Undergraduate Graduation Requirements" in the Mesa State College catalog for additional graduation information.

**GENERAL EDUCATION REQUIREMENTS** (21 Semester Hours)

See the current Mesa State College catalog for a list of courses that fulfill the requirements below. If a course is on the general education list of options and a requirement for your major, you must use it to fulfill the major requirement and make a different selection within the general education requirement.

Course No	Title	Sem.hrs	Grade	Term/Trns
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**English** (6 semester hours)

ENGL 111	English Composition	3	_____	_____
ENGL 112	English Composition	3	_____	_____

**Math: MATH 113 or UTEC 107** (4 semester hours)

_____	_____	4	_____	_____
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**Social and Behavioral Science, Humanities or Selected Speech Courses** (6 semester hours)

_____	_____	3	_____	_____
_____	_____	3	_____	_____

Course No	Title	Sem.hrs	Grade	Term/Trns
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**Applied Studies** (3 semester hours)

CISB 101	Business Information Technology	3	_____	_____
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**Kinesiology** (2 semester hours)

KINE 100	Health and Wellness	1	_____	_____
KINA 1	_____	1	_____	_____

**ASSOCIATE OF APPLIED SCIENCE: CULINARY ARTS REQUIREMENTS**

(48 semester hours)

**Core Classes**

CUAR 101	Food Safety and Sanitation	2	_____	_____
CUAR 125	Introduction to Foods	4	_____	_____
CUAR 129	Center of the Plate	4	_____	_____
CUAR 136	Bartending	2	_____	_____
CUAR 145	Introduction to Baking	4	_____	_____
CUAR 156	Nutrition for the Hospitality Professional	3	_____	_____
CUAR 157	Menu Planning	3	_____	_____
CUAR 190	Dining Room Management	4	_____	_____
CUAR 233	Advanced Line Prep & Cookery	4	_____	_____
CUAR 255	Supervision in the Hospitality Industry	3	_____	_____
CUAR 256	Marketing in the Hospitality Industry	3	_____	_____
CUAR 281	Internship	6	_____	_____
CUAR 261	Cost Controls	3	_____	_____
CUAR 262	Purchasing for the Hospitality Industry	3	_____	_____

Additional expenses – Students in Culinary Arts maybe required to purchase approximately \$400.00 in cooking tools and approximately \$80.00 in uniforms. This does not include required textbooks. These costs vary with student needs and brand or quality of tools purchased.

## SUGGESTED COURSE SEQUENCING FOR THE ASSOCIATE OF APPLIED SCIENCE WITH A MAJOR IN CULINARY ARTS

This is a recommended sequence of course work. Certain courses may have prerequisites or are only offered during the Fall or Spring semesters. It is the student's responsibility to meet with the assigned advisor and check the 2 year course matrix on the Mesa State website for course availability.

### Freshman Year

<b>First Semester</b>		<b>Hours</b>	<b>Second Semester</b>		<b>Hours</b>
CUAR 101	Food Safety and Sanitation	2	UTEC 107	Math for Technology <b>or</b>	
CUAR 125	Introduction to Foods	4	MATH 113	College Algebra	4
CUAR 129	Center of the Plate	4	CUAR 157	Menu Planning	3
CUAR 145	Introduction to Baking	4	CUAR 156	Nutrition for the Hospitality Professional	3
ENGL 111	English Composition	<u>3</u>	ENGL 112	English Composition	3
		17	General Education Soc/Beh. Sci, Humanities, or Speech		3
			KINA	Activity	<u>1</u>
					17

### Sophomore Year

<b>Third Semester</b>		<b>Hours</b>	<b>Fourth Semester</b>		<b>Hours</b>
CUAR 190	Dining Room Management	4	CUAR 136	Bartending	2
CUAR 262	Purchasing for the Hospitality Industry	3	CUAR 261	Cost Controls	3
CUAR 233	Advanced Line Prep and Cookery	4	CISB 101	Business Information Technology	3
CUAR 256	Marketing in the Hospitality Industry	3	CUAR 255	Supervision in the Hospitality Industry	3
CUAR 281	Internship	<u>4</u>	General Education Soc/Beh. Sci, Humanities, or Speech		3
		18	CUAR 281	Internship	2
			KINE 100	Health and Wellness	<u>1</u>
					17