PROGRAM PROPOSAL:
CAPP: Curriculum, Advising, and Program Planning Form

For Revisions: Side by Side Comparison: Current information as published on the NECC web site is inserted on the left side. All information must be included on the right side with changes indicated in **bolded letters**.
For new programs only the **left** side must be completed.

NAME OF PROGRAM / OPTION / CERTIFICATE:

Culinary Arts AAS Degree

NAME OF PROGRAM / OPTION / CERTIFICATE:

PROGRAM / OPTION / CERTIFICATE DESCRIPTION:

Associates Degree in Applied Science in the Culinary Arts Department

The Culinary Arts AAS Degree, a program of the Business department, will prepare students for entry into the culinary field and enable incumbent workers to enhance their skills within their current position, or prepare for increased responsibilities. Students will receive a strong foundation in the many facets and professional settings of food service from culinary basics to food preparation and cooking techniques, baking, nutrition, safety and sanitation, cost controls and front of house management. Graduates will be prepared for employment in the culinary industry at above entry level. A minimum of 60 credits is required.

PROGRAM / OPTION / CERTIFICATE DESCRIPTION:

CURRENT PROGRAM / OPTION / CERTIFICATE:
(list all courses in alphabetical order by course prefix with electives grouped together at the end)

REVISED PROGRAM / OPTION / CERTIFICATE:
(list all courses in alphabetical order by course prefix with electives grouped together at the end)

COURSE	CREDITS	COMMENTS	COURSE	CREDITS	COMMENTS
BIO 103 Human Nutrition & Health	3				
BUS 101 Intro to Business	3				
CIS 110 Computer Applications	3				
CLN 105 Cooking Techniques 1	6				
CLN 106 Cooking Techniques 2	6	Prerequisite CLN 105			
CLN 107 Introduction to Bake Shop	3				
CLN 108 Principles of Baking	3	Prerequisite CLN 107			
CLN 203 Restaurant Operations Front of House	3				
CLN 204 Restaurant Operations Back of House	3	Prerequisite CLN 106			
CLN 205 Banquet Operations Front of House	3				
CLN 206 Banquet Operations Back of House	3	Prerequisite CLN 106			
CLN 207 Food & Beverage Cost Control	3				
CLN 250 Culinary Internship	3	Prerequisite ENG101 and CLN 108 **OR** ENG 101 and CLN 106 ***20% writing course***			
COM 111 Public Speaking	3				
ENG 101 English Composition I	3				
ENG 102 English Composition II	3				
MAT 122 Quantitative Reasoning	3				
Humanities Elective	3				
TOTAL CREDITS: 60			TOTAL CREDITS:		

Current Pathway / Recommended Course Sequence	Revised Pathway / Recommended Course Sequence

Year 1, Fall Semester: CLN 105; CLN 107; CLN 108; ENG 101	Year 1, Fall Semester:
Year 1, Spring Semester: CLN 106; MAT 122; ENG 102; CIS 110	Year 1, Spring Semester:
Year 1, Summer Semester:	Year 1, Summer Semester:
Year 2, Fall Semester: CLN 203; CLN 204; CLN 207; COM 111; BIO104	Year 2, Fall Semester:
Year 2, Spring Semester: BUS 101; CLN 205; CLN 206; CLN 250; Humanities Elective	Year 2, Spring Semester:
Year 2, Summer Semester:	Year 2, Summer Semester:
List Milestone Courses: CLN 204; CLN 206	**List Milestone Courses:**