

**Curriculum Sequence Checklist
Foodservice Technology Diploma – D55250**

Course and Hour Requirements

	<u>Prerequisite</u>	<u>Class</u>	<u>Lab</u>	<u>Clin./Exp.</u>	<u>Credit</u>
First Semester (Fall)					
CUL 110 Sanitation and Safety	(None)	2	0	0	2
CUL 120 Purchasing	(CUL 120A Corequisite)	2	0	0	2
CUL 120A Purchasing Lab	(CUL 120-Corequisite)	0	2	0	1
CUL 140 Culinary Skills I	(DMA 030 Prereq, CUL 110 Co-Requisite)	2	6	0	5
CUL 160 Baking I	(DMA 030 Prereq, CUL 110 Co-Requisite)	1	4	0	3
HRM 245 HR Management-Hospitality	(None)	3	0	0	$\frac{3}{16}$
Semester Total					16
Second Semester (Spring)					
COM 110 Introduction to Communication	(DRE 097)	3	0	0	3
CUL 130 Menu Design	(None)	2	0	0	2
CUL 240 Culinary Skills II	(CUL 110; CUL 140)	1	8	0	5
CUL 260 Baking II	(CUL 110; CUL 160)	1	4	0	3
HRM 110 Intro. to Hospitality & Tourism	(None)	3	0	0	3
HRM 220 Cost Controls – Food & Beverage	(None)	3	0	0	$\frac{3}{19}$
Semester Total					19
Third Semester (Summer)					
CUL 170 Garde Manger I	(CUL 240)	1	4	0	3
ENG 111 Writing and Inquiry	(DRE 098; ACA 115) Corequisite)	3	0	0	$\frac{3}{6}$
Semester Total					6

Total Hours for Graduation

41

Advisors: Don Sexauer
Phone: 451-8362
E-mail: dsexauer@nashcc.edu

Carlos Quagliaroli
Phone: 451-8366
E-mail: cquagliaroli@nashcc.edu