EDMONDS COMMUNITY COLLEGE

20000 68th Ave W
Lynnwood, WA 98036-5999
www.edcc.edu

Culinary Arts
Transfer to Bachelors of Applied Science in Administrative Management at Central Washington University Associate in Applied Science-T Degree Program Requirements 2011-2012

Student Name: _____

Student ID: _____

Program Description The Culinary Arts Associate of Applied Science-Transfer Degree is designed for students who want to transfer to the Bachelor's of Applied Science in Administrative Management at Central Washington University (CWU). This degree will allow students to update existing knowledge and skills and/or acquire up-to-date technical and managerial skills. The degree requires students to work with a Culinary Arts adviser to select those courses which will help students achieve their educational and career goals.

Admissions Requirements to Central Washington University's Bachelors of Applied Science in Administrative Management Program All students who intend to transfer to CWU should talk with a CWU adviser to review specific admission requirements. Students must have a 2.3 minimum cumulative grade point average to be considered for admission to CWU. All of the courses in this degree will transfer to the CWU Applied Bachelor's Degree, see www.cwu.edu/itam/bas.

Degree Outcomes Outcomes for Edmonds Community College degrees and certificates can be found in the online college catalog at the bottom of each degree or certificate. To find specific outcomes, click on the degree or certificate from the program list in the online catalog at http://catalog.edcc.edu.

Common Course Numbering Changes Please refer to www.edcc.edu/ccn for more information.

Credit/Grade Requirements This AAS-T degree requires successful completion of a minimum of **113** credits as outlined. A minimum of 30 credits or one-third of the required credits, whichever is less, must be earned at Edmonds Community College. Students are required to maintain a minimum cumulative grade point average of 2.0 in all college-level courses, as well as a minimum grade of 2.0 in all culinary classes.

Cultural Diversity Edmonds Community College requires that students earning a degree or certificate of 45 credits or more meet the Cultural Diversity Requirement. Courses that satisfy this requirement are marked as ":CD" on the requirement sheet and/or "Meets Cultural Diversity Requirement" in the quarterly class schedule.

Students are advised to

- Plan their schedule several quarters in advance in order to accommodate courses that are offered only once or twice a year
- Review the college catalog for required course prerequisites and include these in schedule planning
- Communicate with a faculty adviser

Graduation Application A completed Graduation Application form must be submitted to Enrollment Services by the 10th day of the quarter in which the student expects to graduate. Forms are available at Enrollment Services located in Lynnwood Hall, or online at www.edcc.edu/credentials/.

Advisers The advisers for this program are

Charles Drabkin	charles.drabkin@edcc.edu	425-640-1473
Traci Edlin	tedlin@edcc.edu	425-640-1342

College Resources

Department Website	http://clart.edcc.edu
Home Page	http://www.edcc.edu
How to Enroll	http://getstarted.edcc.edu
Transfer Center	http://transfer.edcc.edu
Advising appointments	425-640-1458
College Bookstore	http://bookstore.edcc.edu

	Course			Qtr	Credit	Grade
I.	**Basic Skills Requirements (General Education)** (20 credits) ^					
	Communication Skills – 10 credits					
	ENGL&	101	English Composition I **AND**	_____	5	_____
	ENGL&	102	Composition II	_____	5	_____
	Computation/Quantitative Skills – 5 credits					
	MATH	____	_____ * / **	_____	5	_____
	Reasoning – 5 credits					
	PHIL&	106	Introduction to Logic	_____	5	_____
II.	**Cultural Diversity** (5 credits)					
	MGMT	100	Human Relations/Organization:CD	_____	5	_____
III.	**Program Lecture Course Requirements** (26 credits)					
	CLART	101	Principles of Cooking	_____	5	_____
	CLART	103	Food Service Procurement	_____	2	_____
	CLART	205	Restaurant Operations	_____	5	_____
	CLART	206	Food Service Nutrition	_____	3	_____
	CLART	207	Food Service Sanitation	_____	2	_____
	CLART	208	Sustainable Foodservice	_____	2	_____
	CLART	212	Hospitality Beverages	_____	2	_____
	HSPTR	140	Introduction to Hospitality	_____	5	_____
IV.	**Program Laboratory Requirements** (62 credits)					
	CLART	100	Orientation ***	_____	2	_____
	CLART	111	Cost Analysis	_____	3	_____
	CLART	112	Purchasing/R & S	_____	3	_____
	CLART	121	Quantity Cooking Lab I	_____	2	_____
	CLART	122	Food Preparation	_____	3	_____
	CLART	131	Pantry I	_____	2	_____
	CLART	132	Pantry II	_____	3	_____
	CLART	141	Food Server I	_____	2	_____
	CLART	142	Food Server II	_____	3	_____
	CLART	143	Food Server III	_____	3	_____
	CLART	151	Quantity Cooking Lab II	_____	3	_____
	CLART	161	Stocks, Soups & Sauces I	_____	3	_____
	CLART	162	Stocks, Soups & Sauces II	_____	3	_____
	CLART	181	Hot/Cold Sandwich Prep	_____	2	_____
	CLART	214	Supervision	_____	2	_____
	CLART	224	Food Preparation Lead	_____	3	_____
	CLART	252	Sauté	_____	3	_____
	CLART	253	Sauté Lead	_____	3	_____
	CLART	260	Bread Production	_____	3	_____
	CLART	261	Pastry and Dessert Preparation	_____	3	_____
	CLART	291	Maitre'd	_____	2	_____
	CLART	292	Sous Chef I	_____	2	_____
	CLART	293	Sous Chef II	_____	2	_____
	CLART	294	Sous Chef III	_____	2	_____
V.	**Electives:** (*Work with adviser)*					
	CLART	____	_____	_____	___	_____

Explanatory Notes

^ A lab science is needed for CWU graduation. You may complete this requirement at Edmonds Community College. Recommend BIOL& 100/100L, CHEM& 121/121L, 141/151, GEOL& 101, PHYS& 100/101, or 221/231

* MATH& 107, 141, 142, 148, or 151

** Students planning on pursuing their Masters Degree should complete the Calculus series of courses

*** Permit code required

_____ _____   _____ _____
Adviser's Signature   Date   Dean's Signature   Date