



2019 – 2020 ACADEMIC MAP: Culinary Arts Technical Certificate

Student Name		Student ID		Student Phone #	
Advisor Name		Advisor E-mail		Advisor Phone #	
Expected Award upon Program Completion		<input checked="" type="checkbox"/> CP <input checked="" type="checkbox"/> TC <input type="checkbox"/> AA <input type="checkbox"/> AS <input type="checkbox"/> AAS Sem/Yr Expected to Graduate:			

STUDENT'S BSTD REQUIREMENTS (Write in needed courses based on test scores or transfer work):

SUBJECT	TEST	SCORE	COURSE NEEDED	SEMESTER	GRADE	COURSE NEEDED	SEMESTER	GRADE
Reading								
Writing								
Math								

CHOOSE COURSE PLAN WITH ADVISOR TO ASSURE PROPER ACADEMIC PROGRESSION

FIRST SEMESTER/YEAR: _____ / _____

Course Number	Course Name	Code (see key)	Sem/Yr	Grade	Credit Hours	Milestones	Actions
SASC1101	Campus Technology	0			---	<ul style="list-style-type: none"> Find a comfortable study place on campus. Begin making plans to complete your FAFSA for the next academic year. Complete Campus technology 	<ul style="list-style-type: none"> Find a comfortable study place on campus. Begin making plans to complete your FAFSA for the next academic year. Complete Campus technology
CULA 1002	Sanitation				2		
CULA 1022	Mathematics for Culinary Arts				2		
CULA 1033	Culinary IA				3		
Total						7	

SECOND SEMESTER/YEAR: _____ / _____

Course Number	Course Name	Code (see key)	Sem/Yr	Grade	Credit Hours	Milestones	Actions
CULA 1035	Culinary IB				5	<ul style="list-style-type: none"> Found a good place to study. Completed the FAFSA. 	<ul style="list-style-type: none"> Apply for scholarships for the next academic year before March 1st Look to get involved on campus Meet with Advisor to apply for the Certificate of Proficiency
CULA 1013	Nutrition				3		
Total						8	

THIRD SEMESTER/YEAR: _____ / _____

Course Number	Course Name	Code (see key)	Sem/Yr	Grade	Credit Hours	Milestones	Actions
CULA 1053	Menu Planning				3	<ul style="list-style-type: none"> 	<ul style="list-style-type: none">
CULA 1047	Culinary II				7		
Total						10	

FOURTH SEMESTER/YEAR: _____ / _____

Course Number	Course Name	Code (see key)	Sem/Yr	Grade	Credit Hours	Milestones	Actions
CULA 1082	Culinary Arts Externship				2	<ul style="list-style-type: none"> Completed 3 hours of English 	<ul style="list-style-type: none"> Meet with Advisor to apply for Technical Certificate
CULA 1073	Hospitality Supervisory Management				3		
CULA 1061	Dining Room Service				1		
ENGL 1113	Composition I				3		
Total						9	

BASIC STUDIES REQUIREMENTS:

Reading: ACT 19 or above (or) ASSET 43 or above (or) COMPASS 83 or above (or) Accuplacer Classic 78/ Next Generation 253 or above (or) complete BSTD 0613 English II.

Writing: ACT 19 or above (or) ASSET 45 or above (or) COMPASS 80 or above (or) Accuplacer Classic 83/ Next Generation 253 or above (or) complete BSTD 0613 English II.

Math: ACT 19 or above (or) ASSET Intermediate Algebra 39 or above (or) COMPASS Algebra 41 or above (or) Accuplacer Classic 78/ Next Generation 256 or above (or) complete BSTD 0513 Intermediate Algebra

I understand that when seeking a credential, I may be required to enroll in basic studies (BSTD) courses as a result of my test scores in compliance with Arkansas Law, Act 1052, which may take additional semesters for successful completion.

SIGNATURES:

Student: _____

Date: _____

Advisor: _____

Date: _____

Registrar: _____

Date: _____

COMMENTS AND NOTES:

Program Description	
Program Requirements	34 credit hours
Link to Program Webpage	
Career Opportunities	
Transfer Paths and Requirements	

FOR OFFICE USE ONLY - GRADUATION REQUIREMENTS:

SouthArk Credit Hours		TOTAL CREDIT HOURS		Minimum Cumulative GPA of 2.00? (Required)	<input type="checkbox"/>
Transfer Credit Hours		CUMULATIVE GPA		Any 50% or the last 25% of Total Credit Hours? (Required)	<input type="checkbox"/>

Key:

F - Only offered in Fall semester	O - Only offered Online	T - Transfer	CP - Certificate of Proficiency	AA - Associate of Arts Degree
S - Only offered in Spring semester	P - Prerequisite to Program	E - Elective	TC - Technical Certificate	AS - Associate of Science Degree
SU - Only offered in Summer semester	SUB - Substitution	* Critical Course		AAS - Associate of Applied Science Degree