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<tr>
<th>CR</th>
<th>COURSE</th>
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<th>SEMESTER</th>
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<td>Sanitation</td>
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<td>CUL 127 (Fall only)</td>
<td>Basic Food Preparation I</td>
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<td>4</td>
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<td>CUL 130</td>
<td>Baking Techniques</td>
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<td>2</td>
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<td>Casual Dining Room Service</td>
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<td>CUL 133</td>
<td>Fine Dining Room Service</td>
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<td>CUL 132 (Prereq Required)</td>
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<td>CULINARY ARTS ELECTIVE</td>
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<td>Contemporary Culinary Trends</td>
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<td>CUL 178 (Prereq Required)</td>
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<td>Minimum credits required for graduation</td>
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**Note:** Please review the back of this form for additional information.
### COURSE PREREQUISITES:

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<td>CUL 127 or permission of instructor</td>
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<tr>
<td>CUL 132</td>
<td>CUL 130 or permission of instructor</td>
</tr>
<tr>
<td>CUL 137</td>
<td>CUL 128 or permission of instructor</td>
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<tr>
<td>CUL 138</td>
<td>CUL 137 or permission of instructor</td>
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### RECOMMENDED SEQUENCE:

#### FIRST YEAR

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<th>Semester</th>
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<tbody>
<tr>
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<td>HRD 100, HRD 100A or HRD 110</td>
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<td>CUL 130</td>
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<td>CUL 131 (See Note 2)</td>
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<td>CUL 135 (See Note 3)</td>
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<td>Second Semester</td>
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#### SECOND YEAR

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<td>Mathematics (See Note 6)</td>
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<td>Fourth Semester</td>
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<td>CUL 138</td>
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<td>BUS 102, BUS 103, BUS 181 or BUS 193</td>
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<td>Culinary Arts elective (See Notes 4 and 7)</td>
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<td></td>
<td>3</td>
<td>Liberal Arts and Sciences</td>
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</tbody>
</table>

### NOTES:

1. In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms ($100+) and a knife set ($300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.
2. Students must take CUL131 and CUL133 in the first academic year but not same semester, either in the fall or spring.
3. CUL135 must be met in the first academic year either in the fall or spring semester.
4. CUL140, CUL143, CUL146, CUL148 can be taken after the required prerequisite culinary courses pending on student interests.
5. Students may register for CUL178 Internship after completing 32 credit hours, 18 of which are in their major. Internship site will be set up with instructor approval.
6. Paul Smith’s College transfer students: A student must complete six credits of mathematics from Adirondack; MAT 108, MAT 109 or MAT 127 are recommended. Please see an advisor for articulation agreement details.
7. Johnson & Wales transfer students: Students should take CUL 142 and CUL 143 - see advisor for articulation agreement details.
8. SUNY Cobleskill transfer students: Please see an advisor for articulation agreement details.

### DEFINITION OF COURSE REQUIREMENTS:

See [http://catalog.sunyacc.edu/academics/degereerequirements](http://catalog.sunyacc.edu/academics/degereerequirements)

### FINANCIAL AID RECIPIENTS:

A student must choose courses that are within their degree program. Students are encouraged to meet with their assigned academic advisor for any questions about course selection and degree program requirements. Please visit the Office of Financial Aid for any aid-related questions.

### SUNY GEN ED KNOWLEDGE AREAS:

- Mathematics (GEMA)
- Natural Sciences (GENS)
- Social Sciences (GESS)
- American History (GEAH)
- Western Civilization (GEWC)
- Other World Civilization (GEOC)
- Humanities (GEHU)
- The Arts (GETA)
- Foreign Languages (GEFL)
- Basic Communication (GEBG)