



# Minor in Culinary Arts (191)

Department of Home and Family

2008-2009 Catalog

Update: 6/26/2008 File: Minor Requirements-191-Culinary Arts (0-8-09).docx

<b>Total Minor Credits = 24</b>			
<b>Take these courses:</b>			
<b>CA 120</b>	Introduction to Food Service Sanitation	2	Fall, Winter, Spring on a rotating basis
<b>CA 131</b>	Bakery	3	Fall, Winter, Spring
<b>CA 160</b>	Culinary Fundamentals	3	Fall, Winter, Spring
<b>CA 233</b>	Pastry	3	Fall, Winter, Spring on a rotating basis
<b>CA 260</b>	Applied Culinary Fundamentals	3	Fall, Winter, Spring on a rotating basis
<b>CA 310</b>	Culinary Nutrition	3	Fall, Winter, Spring on a rotating basis
<b>CA 350</b>	Food Service Management	3	Fall, Winter, Spring on a rotating basis
<b>Take 4 credits:</b>			
<b>CA 234</b>	Cake Decorating	2	Fall, Winter, Spring on a rotating basis
<b>CA 240</b>	Confectionary	2	Fall, Winter, Spring on a rotating basis
<b>CA 280</b>	International Foods	2	Fall, Winter, Spring on a rotating basis
<b>CA 370</b>	Grade Manager	2	Fall, Winter, Spring on a rotating basis
<b>CA 372</b>	Advanced Presentation	2	Fall, Winter, Spring on a rotating basis
<b>Program Notes:</b>			
<ol style="list-style-type: none"><li>1. No grade less than C- in major courses.</li><li>2. This major is available on all tracks.</li><li>3. No double counting minor requirements</li></ol>			