

# CULINARY ARTS

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## CURRICULUM

Course	Title	Credits
<b>Year 1</b>		
<b>Term I</b>		
CLA-1100	Kitchen Fundamentals and Safety	6
CLA-1101	Integrated Food Services	6
CLA-1102	Meat Preparation and Saucier I	6
CLA-1103	Bakeshop Production I	6
COM-1137	Communication Skills	1.5
<b>Credits</b>		<b>25.5</b>
<b>Term II</b>		
CLA-1104	Event Planning, Management & Nutrition	3
CLA-1105	Integrated Lunch Service	6
CLA-1106	Meat Preparation & Saucier II	6
CLA-1107	Bakeshop Production II	6
<b>Credits</b>		<b>21</b>
<b>Year 2</b>		
<b>Term III</b>		
CLA-2200	Industry Work Placement	1.5
<b>Credits</b>		<b>1.5</b>
<b>Term IV</b>		
CLA-2201	Advanced Management Skills	3
CLA-2202	Integrated Dinner Service	6
CLA-2203	Meat Cutting and Cooking	6
CLA-2204	Bakeshop Production III	6
<b>Credits</b>		<b>21</b>
<b>Total Credits</b>		<b>69</b>