



# NSCC Guided Pathway

2020-21

## Culinary Arts & Food Services (CLD) – Agriculture and Food Services Pathway Associate in Applied Science • Career & Technical Education and Business Division

Recommended Course Selection Sequence		Required	Credits	Course Offered	CPL Option	Completion
CFS103	Cooking Techniques 1	Ⓡ	6			<input type="checkbox"/>
CFS107	Introduction to Bakeshop	Ⓡ	3			<input type="checkbox"/>
CFS109	Principles of Baking	Ⓡ	3			<input type="checkbox"/>
CMP101	Composition 1	Ⓡ	3		X	<input type="checkbox"/>
CFS111	Cooking Techniques 2	Ⓡ	6			<input type="checkbox"/>
BUS101	Math for Business and Finance	Ⓡ	3		X	<input type="checkbox"/>
CMP102-150	Composition 2 Elective	Ⓡ	3		X	<input type="checkbox"/>
CPS100	Information Technology & Its Applications	Ⓡ	3		X	<input type="checkbox"/>
CFS231	Restaurant Operations: Front of House	Ⓡ	3			<input type="checkbox"/>
CFS232	Restaurant Operations: Back of House	Ⓡ	3			<input type="checkbox"/>
CFS228	Food & Beverage Cost Control	Ⓡ	3	Danvers or Online		<input type="checkbox"/>
PRO100	Introduction to the Professional Portfolio	Ⓡ	1			<input type="checkbox"/>
SCI104	Understanding Nutrition	Ⓡ	3	Danvers or Online		<input type="checkbox"/>
	Liberal Arts Elective	Ⓡ	3		X	<input type="checkbox"/>
CFS233	Banquet Operations: Front of House	Ⓡ	3			<input type="checkbox"/>
CFS235	Banquet Operations: Back of House	Ⓡ	3			<input type="checkbox"/>
	Liberal Arts Elective	Ⓡ	3		X	<input type="checkbox"/>
	Open Elective	Ⓡ	3		X	<input type="checkbox"/>
ITR200	Internship	Ⓡ	2		X	<input type="checkbox"/>
<b>Total Program Credits:</b>			<b>60</b>			

### Program Notes

- Open admissions
- Evening program

### Campus Information

- Culinary Lab courses offered
- Essex North Shore Agricultural and Technical School - Pending Agreement

### Additional Graduation Requirements

- Cumulative CLGPA at or above 2.0
- Submit your intent to graduate form at: [www.northshore.edu/registrar](http://www.northshore.edu/registrar)

### Advising Notes

- This degree is designed upon completion to prepare a student for a career in the culinary arts field.
- Courses are listed in the recommended order you should take them.
- Many courses have prerequisite requirements that must be fulfilled to be eligible to enroll in the course.
- If you intend to graduate with an associate degree in two years, you should enroll in at least 15 credits if taking only fall/spring courses.
- Completing 30 credits each year helps students stay on track to timely graduation.
- Taking classes in the winter intersession and summer can accelerate your time to degree completion.
- All student degree audits for graduation purposes will be based off the official program of study the student is enrolled in.

Ⓡ Required course for degree

X Center for Alternative Studies & Educational Testing (CAS) – Course competencies and prerequisites may be fulfilled through Credit for Prior Learning (CPL). Visit [www.northshore.edu/cas](http://www.northshore.edu/cas) for more information.



**Congratulations NSCC Graduate!**