**.0Culinary Fundamentals (Term):**

**Student Name:** **EMP ID:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Order** | **Course** | **Title** | **CR** | **CE** | **Enroll** |
| 1 | [HRI 115](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Food Service Managers Sanitation Certification**1** | 1 |  |  |
| 2 | [HRI 106](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Principles of Culinary Arts I**1** | 3 |  |  |
| 3 | [HRI 119](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Applied Nutrition for Food Service**1** | 2 |  |  |
| 4 | [HRI 190](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Coordinated Internship in Culinary Arts**1,2** | 3 |  |  |
|  | or |  |  |  |  |
| 5 | [SPA 107](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Spanish Communication for the Hospitality Industry | 1 |  |  |
| 6 | [HRI 136](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Storeroom Operations and Inventory  \Management Laboratory  **1,2** | 1 |  |  |
| 7 | [HRI 218](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Fruit Vegetable and Starch Preparation | 3 |  |  |
| 8 | [HRI 159](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | Introduction to Hospitality Industry Computer Systems | 3 |  |  |
| 9 |  | Approved Specialization Elective **1,3** | 3 |  |  |
| 10 | [ENG 111](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293) | College Composition I | 3 |  |  |
| Nb. GFV. ……………. |  |  |  |  |  |
|  |  |  |  |  |  |
| TOTAL | Culinary Fundamentals CSC | | 23 |  |  |

**~~SHOULD BE 21 TOTAL CREDIT HOURS**

*1 Students enrolled in HRI majors will be permitted into those classes only when wearing approved uniforms. Specifications may be obtained at*[*https://www.reynolds.edu/get\_started/programs/business/culinary\_and\_hospitality/uniformsnew.aspx*](https://www.reynolds.edu/get_started/programs/business/culinary_and_hospitality/uniformsnew.aspx)*or from program faculty and advisors.*

*2*[*HRI 190*](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293#tt3423)*internship is the required course for completion, unless an accommodation is provided in writing from the program head, verifying that the student has demonstrable, verifiable, industry-related experience; in these select cases*[*SPA 107*](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293#tt3763)*has been selected as the course substitute.*

*3 Approved Specialization Elective is determined from the list below based on the AAS major a student has declared.*

*Culinary Arts Approved Specialization Elective*

* [*HRI 128 - Principles of Baking*](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293#tt5635)

*Pastry Arts Approved Specialization Elective*

* [*HRI 128 - Principles of Baking*](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293#tt1926)

*Culinary Management Approved Specialization Elective*

* [*HRI 219 - Stock, Soup, and Sauce Preparation*](https://catalog.reynolds.edu/preview_program.php?catoid=2&poid=300&returnto=293#tt6401)