

CSC Culinary Arts: Advanced Foodservice (221-242-03)

The following provides information regarding courses required to complete this major at Virginia Western for planning purposes only. Please see the Academic Catalog and full disclosure statement at <http://catalog.viriniawestern.edu>.

Completed	Course	Course Title	Credit	Requisite	Term Offered
	SDV 101	Orientation to Culinary Arts	2		F, Sp
	HRI 106	Principles of Culinary Arts I	3	English Placement	F, Sp
	HRI 119	Applied Nutrition for Food Service	2		F
	HRI 122	Applied Nutrition for Food Service Laboratory	1	Co: HRI 119	F
	HRI 158	Sanitation and Safety	3	English Placement	F
	HRI 219	Stock, Soup, and Sauce Preparation	3	Pre/Co: HRI 106 and HRI 158	F
	HRI 128 or HRI 154	Principles of Baking or Principles of Hospitality Management	3	Pre/Co: HRI 158	F, Sp
	HRI 145	Garde Manger	3	HRI 106 HRI 158	Sp
	HRI 255	Human Resource Management and Training for Hospitality and Tourism	3		Sp
	HRI 225	Menu Planning & Dining Room Service	3		Sp
	HRI 280 or HRI 90	Principles of Advanced Baking and Pastry or Coordinated Internship in Culinary	3	Pre: HRI 128 Pre/Co: HRI 158	F, Sp
			Total program credits: 29		