



SouthArk Guided Pathway to Success (GPS)

2022 - 2023 ACADEMIC MAP: Culinary Arts - CP

| | | | | | |
|--|--|---|--|-----------------|------------------------------|
| Student Name | | Student ID | | Student Phone # | |
| Advisor Name | | Advisor E-mail | | Advisor Phone # | |
| Expected Award upon Program Completion | | <input checked="" type="checkbox"/> CP <input type="checkbox"/> TC <input type="checkbox"/> AA <input type="checkbox"/> AS <input type="checkbox"/> AAS | | | Sem/Yr Expected to Graduate: |

STUDENT'S REMEDIATION REQUIREMENTS (Write in needed courses based on test scores or transfer work):

| COURSE NEEDED | SEMESTER | GRADE | COURSE NEEDED | SEMESTER | GRADE |
|---------------|----------|-------|---------------|----------|-------|
| | | | | | |
| | | | | | |

CHOOSE COURSE PLAN WITH ADVISOR TO ASSURE PROPER ACADEMIC PROGRESSION

FIRST SEMESTER/YEAR: _____ / _____

| Course Number | Course Name | Code (see key) | Sem/Yr | Grade | Credit Hours | Milestones | Actions |
|---------------|-------------------------------|----------------|--------|-------|--------------|------------|---|
| CULA 1002 | Sanitation | F | | | 2 | • | ✓ Find a comfortable study place on campus. |
| CULA 1013 | Nutrition | F | | | 3 | | ✓ Begin making plans to complete your FAFSA for the next academic year. |
| CULA 1022 | Mathematics for Culinary Arts | F | | | 2 | | ✓ Complete Campus technology |
| CULA 1033 | Culinary IA | F | | | 3 | | ✓ Meet with Advisor to apply for the Certificate of Proficiency in Culinary Arts. |
| CULA 1035 | Culinary IB | F | | | 5 | | |
| Total | | | | | 15 | | |

COMMENTS AND NOTES:

| | |
|--|---|
| Program Description | Students will prepare cuisines of the Americas, Asia, and the Mediterranean. Students will explore fundamental flavor strategies and healthy cooking methods. Look into the principles of baking and pastry, as well as food production techniques. Completion of this program will greatly advance your career options with your newfound kitchen knowledge. |
| Program Requirements | 15 credit hours |
| Link to Program Webpage | https://www.southark.edu/academics/career-and-technical-education/culinary-arts |
| Career Opportunities | SouthArk's Culinary Arts Certificate Program offers the credential that primes you to step into any kitchen, work with suppliers, and lead professionals across the foodservice industry. |
| Transfer Paths and Requirements | |

REMEDATION REQUIREMENTS:

Current course placement requirements and applicable remediation can be found in the college catalog.

I understand that when seeking a credential, I may be required to enroll in remediation / co-requisite lab courses as a result of my test scores in compliance with Arkansas Law, Act 1052, which may take additional semesters for successful completion.

SIGNATURES:

Student: _____

Date: _____

Advisor: _____

Date: _____

Registrar: _____

Date: _____

FOR OFFICE USE ONLY - GRADUATION REQUIREMENTS:

| | | | | | |
|-----------------------|--|--------------------|--|---|--------------------------|
| SouthArk Credit Hours | | TOTAL CREDIT HOURS | | Minimum Cumulative GPA of 2.00? (Required) | <input type="checkbox"/> |
| Transfer Credit Hours | | CUMULATIVE GPA | | Any 50% or the last 25% of Total Credit Hours? (Required) | <input type="checkbox"/> |

Key:

| | | | | |
|--------------------------------------|-----------------------------|-------------------|---------------------------------|---|
| F - Only offered in Fall semester | O - Only offered Online | T - Transfer | CP - Certificate of Proficiency | AA - Associate of Arts Degree |
| S - Only offered in Spring semester | P - Prerequisite to Program | E - Elective | TC - Technical Certificate | AS - Associate of Science Degree |
| SU - Only offered in Summer semester | SUB - Substitution | * Critical Course | | AAS - Associate of Applied Science Degree |

Revised: 4/7/2022