



## SouthArk Guided Pathway to Success (GPS)

### 2022 – 2023 ACADEMIC MAP: Culinary Arts - TC

Student Name		Student ID		Student Phone #	
Advisor Name		Advisor E-mail		Advisor Phone #	
Expected Award upon Program Completion	<input type="checkbox"/> CP <input checked="" 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
SASC1101	Campus Technology	O			---	<ul style="list-style-type: none"> <li>•</li> <li>✓ Find a comfortable study place on campus.</li> <li>✓ Begin making plans to complete your FAFSA for the next academic year.</li> <li>✓ Complete Campus technology</li> <li>✓ Meet with Advisor to apply for the Certificate of Proficiency in Culinary Arts.</li> </ul>	
CULA 1002	Sanitation				2		
CULA 1013	Nutrition				2		
CULA 1022	Mathematics for Culinary Arts				3		
CULA 1033	Culinary IA				3		
CULA 1035	Culinary IB				5		
<b>Total</b>					<b>15</b>		

**SECOND SEMESTER/YEAR:**                    /

Course Number	Course Name	Code (see key)	Sem/Yr	Grade	Credit Hours	Milestones	Actions
CULA 1047	Culinary II				7	<ul style="list-style-type: none"> <li>✓ Completed 3 hours of English</li> <li>✓ Found a good place to study.</li> <li>✓ Completed the FAFSA.</li> </ul>	<ul style="list-style-type: none"> <li>✓ Apply for scholarships for the next academic year before March 1<sup>st</sup></li> <li>✓ Look to get involved on campus</li> <li>✓ Meet with Advisor to apply for Technical Certificate in Culinary Arts.</li> </ul>
CULA 1053	Menu Planning				3		
CULA 1061	Dining Room Service				1		
CULA 1073	Hospitality Supervisory Management				3		
CULA 1082	Culinary Arts Externship				2		
ENGL 1113 OR ENGL 1143	Composition I OR Technical Writing I				3		
<b>Total</b>					<b>19</b>		

**COMMENTS AND NOTES:**

<b>Program Description</b>	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.
<b>Program Requirements</b>	34 credit hours
<b>Link to Program Webpage</b>	<a href="https://www.southark.edu/academics/career-and-technical-education/culinary-arts">https://www.southark.edu/academics/career-and-technical-education/culinary-arts</a>
<b>Career Opportunities</b>	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.
<b>Transfer Paths and Requirements</b>	

**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

**REMEDICATION 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	
Transfer Credit Hours	

TOTAL CREDIT HOURS	
CUMULATIVE GPA	

Minimum Cumulative GPA of 2.00? (Required)	<input type="checkbox"/>
Any 50% or the last 25% of Total Credit Hours? (Required)	<input type="checkbox"/>

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