□ CISQ 1103 Introduction to Computer Information Systems □ ENGL 1013 English Composition I □ ENGL 1023 English Composition II □ Choose One: □ MATH 1003 Survey of Technical Math □ MTCM 1003 Communication & Math for Workforce Readiness AND MATH 1001 Special Topics in Survey of Technical Math □ MATH 1203 College Algebra* □ General Program Required Courses (18 Hours) □ FDST 1003 Food Systems □ EDST 1013 Food Safety	Choose ONE Opt ARTISANAL FOOD OPTICORE Artisanal Food Re FDST 1033 Sauces FDST 1043 Metho FDST 1203 Baking FDST 1213 Breads FDST 2013 Season FDST 2043 Applied FDST 2213 Advance FDST 2213 Advance FDST 2803 Culinari FDST 2903 Interns BAKING AND PASTRY ARTICORE Baking and Pastry FDST 1203 Baking FDST 1203 Baking FDST 1213 Breads	ION quirements (30 Hours) adds acts act	CULINAR' Core Culin	Y ARTS OPTION nary Arts Requirements (30 Hours) 1033 Sauces 1043 Methods 1203 Baking 1403 Butchery & Charcuterie 2003 World Cuisine 2013 Seasonal Kitchen 2023 Events Catering 2803 Culinary Capstone 2903 Internship** XXX3 FDST Elective*** SE ARTS OPTION (30 HOURS) 503 Beverage Management
General Education Required Courses (12 Hours) CISQ 1103 Introduction to Computer Information Systems ENGL 1013 English Composition I ENGL 1023 English Composition II Choose One: MATH 1003 Survey of Technical Math MTCM 1003 Communication & Math for Workforce Readiness AND MATH 1001 Special Topics in Survey of Technical Math MATH 1203 College Algebra* General Program Required Courses (18 Hours) FDST 1003 Food Systems EDST 1013 Food Safety	Choose ONE Opt ARTISANAL FOOD OPTICORE Artisanal Food Re FDST 1033 Sauces FDST 1043 Metho FDST 1203 Baking FDST 1213 Breads FDST 2013 Season FDST 2043 Applied FDST 2213 Advance FDST 2213 Advance FDST 2803 Culinari FDST 2903 Interns BAKING AND PASTRY ARTICORE Baking and Pastry FDST 1203 Baking FDST 1203 Baking FDST 1213 Breads	ion ION Quirements (30 Hours) Solds ICS Ery & Charcuterie and Kitchen d Farming ced Breads ry Capstone ship** ARTS OPTION	Core Culin	nary Arts Requirements (30 Hours) 1033 Sauces 1043 Methods 1203 Baking 1403 Butchery & Charcuterie 2003 World Cuisine 2013 Seasonal Kitchen 2023 Events Catering 2803 Culinary Capstone 2903 Internship** XXX3 FDST Elective***
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☐ FDST 1023 Foundations		□ FDST 1203 Baking		.533 Spirits
☐ FDST 1503 Reverage Management		5		1543 Art of Fermentation
□ FDST 1603 Cost Control	\square FDST 1223 Cakes	laka.		523 Advanced Wine 533 Advanced Spirits
l r	\square FDST 1233 Chocol \square FDST 2203 Classic			823 Beverage Capstone
Honors and Global Studies courses will meet	□ FDST 2213 Advan		☐ FDST 2:	903 Internship**
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MATH 0012 Foundations of Quantitative Reasoning MATH 0013 Pre-algebra MATH 0022 Foundations of Beginning Algebra MATH 0053 Beginning Algebra MATH 0103 Intermediate Algebra MATH 0112 Foundations of College Algebra MATH 0214 Foundations of Algebra-STEM ENGA 0033 College Reading** ENGA 0063 Intermediate Writing	should take College Alg **FDST 2911 Practicun AND FDST 2931 Practic 2903 Internship 15 hours must be earn	o transfer to a 4-year institution gebra In AND FDST 2921 Practicum cum may substitute for FDST ed at NWACC tograduate. ilable each semester; consult catalog		