

**PROGRAM OF STUDY FOR Associate of Science Degree in Culinary Arts
Assabet Valley Regional Technical High School AND Johnson and Wales**

	9	10	11	12	Semester 1	Semester 2	Semester 3	Semester 4
English	College Prep English 9	College Prep English 10	College Prep English 11	College Prep English 12	ENG 1020 English comp.	ENG 1021 Advanced comp.	ENG1030 Communications skills	
History & Social Studies	U.S. History I	U.S. History II	Modern World Geopolitics	Government and Society				
Science	Biology A Lab	Biology B Lab	Chemistry Lab	Physics Lab	Science elective	NUTR 2001 Introduction to Nutrition		
Math	Algebra I	Geometry	Algebra II	Intro to Calculus	MATH 1002 College math			
Foreign Lang Humanities/ Fine Arts Social Science	Spanish I	Spanish II	Elective Elective	Elective Elective	CSL 1001 Community service learning	LEAD 2001 Foundations of Leadership Studies		CUL 2255 Advanced Patisserie/Desserts
Career Pathway	Culinary	Culinary	Culinary	Culinary	CUL 1325 Essentials of Dining Room	FSM1065 Food safety and sanitation	FSM 2045 Intro to cost control	CUL 2235 Advanced dining room procedures
Career Pathway					CUL 1315 Stocks, Sauces and Soups	CUL1355 New world Cuisine	CUL 1385 Fundamentals of Food Service Preparation	CUL 2215 Garde Manger
Career Pathway					CUL 1335 Traditional European Cuisine	CUL 1365 Principles of Beverage Service	CUL 1395 Purchasing and Product Identification	CUL 2225 Classical French Cuisine
Career Pathway					CUL 1345 Introduction to Pastry & Baking	CUL 1375 Nutrition and Sensory Analysis	CUL 1405 Skills of Meat cutting	CUL 2245 International Cuisine
Tech Prep Student Services			College Day visit Accuplacer Student leadership					
Work Based Learning				Co-Op	CUL 2366 Culinary Arts Internship			