

Student Name: \_\_\_\_\_

September, 2006

Student ID (Last Four Digits of Social Security #): \_\_\_\_\_

NEW HAMPSHIRE COMMUNITY TECHNICAL COLLEGE  
2020 Riverside Drive, Berlin, NH 03570

**CULINARY ARTS DEGREE TRANSCRIPT CHECKLIST**

Minimum Credit Hours Required for A.S. Degree 68

**MAJOR SPECIALIZATION / RELATED COURSES - (44 Credits)**

CUL111 Soups, Sauces, and Basic Techniques	(1) ___	CUL212 Patisserie Internationale	(1) ___
CUL112 Intro Food Production	(1) ___	CUL213 Charcuterie	(1) ___
CUL113 Hot Food Techniques	(1) ___	CUL214 Buffet	(1) ___
CUL114 Pantry	(1) ___	CUL215 Food Sculpture and Design	(1) ___
CUL115 Food Theory and Meat Fabrication	(3) ___	CUL216 Menu Analysis and Restaurant Design	(3) ___
CUL116 Food Service Sanitation	(3) ___	CUL217 Buffet Theory	(1) ___
CUL117 Intro to Baking	(1) ___	CUL219 Regional American Cuisine	(1) ___
CUL118 Patisserie	(1) ___	CUL220 A la Carte Cookery	(1) ___
CUL119 Classical Desserts	(1) ___	CUL221 International Cuisine	(1) ___
CUL121 Baking Theory	(3) ___	CUL222 Food Service Management	(3) ___
CUL122 Intro to Garde Manger	(1) ___	CUL223 History/Culture Theory	(1) ___
CUL123 Table Service & Mixology	(3) ___	CUL224 Healthy Cuisine	(1) ___
CUL211 Work Internship	(4) ___	CUL225 Restaurant Techniques	(1) ___
		CUL226 Advanced Restaurant Tech.	(1) ___
		CUL227 Product Purchasing/Marketing	(2) ___
		CUL228 Senior Practicum	(0) ___

**LIBERAL ARTS - (24 Credits)**

**ENGLISH - (6 Credits)**

ENG120 College Composition (3) \_\_\_  
\_\_\_\_\_ (3) \_\_\_

**HUMANITIES - (3 Credits)**

\_\_\_\_\_ (3) \_\_\_

**LIBERAL ARTS ELECTIVE - (6 Credits)**

\_\_\_\_\_ (3) \_\_\_

\_\_\_\_\_ (3) \_\_\_

**MATH - (3 Credits)**

\_\_\_\_\_ (3) \_\_\_

**SCIENCE - (3 Credits)**

CHE112 Nutrition (3) \_\_\_

**SOCIAL SCIENCE - (3 Credits)**

\_\_\_\_\_ (3) \_\_\_

All courses required unless otherwise indicated.