



Credit Transfer Pathway
FVTC Program: 103161 - Culinary Arts
UW-Green Bay Program: Bachelor of Applied Studies-Interdisciplinary Studies
Academic Year: 2013-14

FVTC			UW-Green Bay		
Course No.	Course Title	Credits	Course No.	Course Title	Credits
10-101-107	Accounting, Principles of	3.00			
10-109-113	Hospitality - Internship 1	2.00			
10-109-121	Hospitality, Introduction to	2.00			
10-109-125	Hospitality Sales and Promotion 1	2.00			
10-316-103	Pantry Production	1.00			
10-316-104	Soup & Stock Production	1.00			
10-316-105	Comfort Food Production	1.00			
10-316-106	Complex Carbohydrates	1.00			
10-316-107	Heart Healthy Cuisine & Light Sauces	1.00			
10-316-110	Culinary Fundamentals	3.00			
10-316-111	Vegetables and Vegetarian	1.00			
10-316-112	Baking, Principles of	1.00			
10-316-113	Breakfast Cookery and Trends	1.00			
10-316-114	Garde Manger	1.00			
10-316-115	Lunch Cookery and Trends	1.00			
10-316-116	Deli Operations	1.00			
10-316-117	Convenience Bakery	1.00			
10-316-118	Sanitation for Food Service Operations	1.00			
10-316-119	Nutrition for Culinary Arts	1.00			
10-316-120	Culinary Applications	2.00			
10-316-123	Hospitality Supervision	3.00			
10-316-124	Culinary Skills Development	1.00			
10-316-129	Professionalism, Ethics and Etiquette	1.00			
10-316-133	Meat Identification	1.00			
10-316-134	Restaurant Operations - Preparation	4.00			
10-316-135	Restaurant Operations - Service	2.00			
10-316-141	Food, Beverage and Labor Cost Controls	3.00			
10-531-101	First Aid/CPR, Principles and Practices	1.00			
Technical Studies		44.00		Applied Associate Degree Coursework	45.00
10-801-195	Written Communication	3.00	Eng Comp 100	Writing Competency	3.00
10-801-196	Oral/Interpersonal Communication	3.00			
10-804-123	Math w Business Apps	3.00			
10-809-172	Introduction to Diversity Studies	3.00	ETS	Ethnic Studies	3.00
10-809-195	Economics	3.00	SS1	Social Science 1	3.00
10-809-196	Intro to Sociology	3.00	SS1	Social Science 1	3.00
10-809-198	Intro to Psychology	3.00	SS2	Social Science 2	3.00
General Studies		21.00			15.00
Suggested Electives					
10-141-100	Spanish 1 Culinary Arts	3.00			
10-316-150	Food Service Independent Study	1.00			
10-316-151	Asian Cuisine	1.00			
10-316-152	European Cuisine	1.00			
10-316-153	Planning a Major Catered Event	1.00			
10-316-154	Ice Carving	1.00			
10-316-157	Culinary Competition	1.00			
10-316-186	Latin American Cuisine	1.00			
10-316-187	Local, Sustainable & Organic Food Products	2.00			
Electives		3.00			

Total credits needed at FVTC to complete degree: 68.00

Total credits accepted: 60.00

Notes:

Any additional credits completed outside of the Associate of Applied Science Degree requirements will need specific consideration. Please contact a UWGB advisor to determine the transferability of those additional credits.

Additional courses needed to complete degree:		
Course No.	Course Title	Credits
FA	Fine Arts	3.00
HS1	Humanities 1	3.00
HS2	Humanities 2	3.00
HS3	Humanities 3	3.00
HB1	Human Biology 1	3.00
HB2	Human Biology 2	3.00
NPS1	Natural & Physical Science 1	3.00
NPS2	Natural & Physical Science 2	3.00
CUL	World Culture	3.00
Math 94	Math Competency	0.00
General Education Requirements		27.00
IST 106	Adult Learning Seminar	3.00
	Writing Course	3.00
Major Requirements – Supporting Coursework		6.00
CT	Critical Thinking	3.00
IST 400	Capstone	3.00
Area of Emphasis	Choose one	
	Arts	18.00
	Corporate Communication	24.00
	Emergency Management	12.00
	Environmental Policy Studies	21.00
	Human Development	18-19.00
	Leadership in Public Service	21.00
	Nonprofit Leadership	24.00
	Self-directed	12.00+
Major Requirements – Upper-Level Coursework		18-30.00
Writing emphasis courses will be completed with coursework above.		
UL WE	Upper Level Writing Emphasis	0.00
UL WE	Upper Level Writing Emphasis	0.00
Total Credits		60.00
Applied Associate Degree Coursework		60.00
Total credits needed to complete degree:		120.00
For more information : UW-Green Bay Adult Degree Programs		