## Recommended Course Sequence Effective Fall 2015

Program: Culinary Arts: Front House Operations

Department: Culinary Arts Department
Coordinator: Betsy Fischer (707) 524-1758

	Class	Description	Units
BLOCK 1	CUL 250	Sanitation & Safety	1.0
	CUL 250.1	Culinary Arts Survey	1.0
	CUL 256.3	Introduction to Food & Beverage Operations	1.0
	CUL 256.5	Wine Appreciation	1.5
BLOCK 2	CUL 250.2	Careers in Food & Beverage Industry	1.0
	CUL 256.11	Wine & Food Affinities	1.5
	CUL 256	Front House Operations	4.5
		Totals:	11.5

Notes: Each block represents 8 weeks of class