

Transfer Credit Evaluation

Culinary Arts - Bachelor of Professional Studies (BPS)

NAME: Dutchess Community College - Humanities & Social Science (LAH)

PLEASE NOTE: This evaluation does not supersede the requirements shown in the Undergraduate Catalog or the Degree Audit.

1.) P= pending successful completion of course (C or better). Final transcript is required to post this credit.

2.) Degree Requirements:
 ~minimum of 120 credits
 ~2.00 average overall & in major

3.) Graduation:
 ~ See catalog for details

GENERAL EDUCATION REQUIREMENTS		CREDITS	Dutchess CC Course Number/Title	Dutchess CC Course Title/Recommendation
ARTS-243	Nutrition	1.5		
ARTS-112	Food Safety	1.5		
ARTS-111	Intro to Gastronomy	1.5		
MATH-115	Mathematical Foundations	1.5	Math Elective	
BUSINESS MANAGEMENT				
BUSM-250	Prin of Menus & Profit	3		
LART	Liberal Arts Elective	30		
ENGL-120	College Writing	3	ENG-101	
LITC-300	Literature & Composition	3	ENG-102	
MATH	Math/Science Elective	3	Science Elective	
FORE	Foreign Language I	3	Humanities Elective	Recommend Foreign Language
FORE	Foreign Language II	3	Humanities Elective	Recommend Foreign Language
HIST	History Elective I	3	American History	
HIST	History Elective II	3	Other World Civiliza	
SOCS	Social Science Elective	3	BHS-103	
SOCS	Economics - Micro or Macro	3	Social Science Elect	Recommend Economics - either Micro or Macro
LART	Liberal Arts Elective	3	English Elective	
BPSE	Free Electives	30		
BPSE	Free Elective	3	WFE-101	
BPSE	Free Elective	3	English Elective	
BPSE	Free Elective	3	Humanities Elective	
BPSE	Free Elective	3	Social Science Elect	
BPSE	Free Elective	3	Social Science Elect	
BPSE	Free Elective	3	Elective	
BPSE	Free Elective	3	Elective	
BPSE	Free Elective	3	Free Elective	
BPSE	Free Elective	3	Science Elective	
BPSE	Free Elective	3		

Sample Course Sequence at CIA:

Semester I	Semester II	EXTN	Semester IV	Semester V
Fundamentals	Meats	EXTN-100	Wines	Applied Practice
Food Systems	Seafood		Garde Manger	300/400 Elective
Gastronomy	Modern Banquet		Cuisines Elective	300/400 Elective
Menus & Profits	Intro to A la Carte		Contemporary Service	300/400 Elective
Food Safety	High Volume		Contemporary Cooking	300/400 Elective
Nutrition	Baking & Pastry		Intro to Service	
	Free Elective			
Total Credit: 15	Total Credit: 18	3 Credit	Total Credit: 16.5	Total Credit: 15