



Fall Term 1		<i>8 credit hours</i>	Hours	Notes
1st 8 weeks				
	• CUL 101 Culinary Principles		4	
2nd 8 weeks				
	• CUL 102 Culinary Fundamentals: Hot Foods		4	
Term hours subtotal:			8	

Spring Term 1		<i>8 credit hours</i>	Hours	Notes
1st 8 weeks				
	• CUL 103 Culinary Fundamentals: Breakfast & Garde Manager		4	
2nd 8 weeks				
	• CUL 104 Culinary Fundamentals: Baking & Pastry		4	
Term hours subtotal:			8	

This recommended sequence is not a binding agreement of any kind between Yavapai College and the student, but merely represents a potential curriculum that may be altered as appropriate to meet the student's academic objectives. Course availability is subject to change and all courses are not available every semester. Students should inquire each semester with their Advisor before registering to determine current requirements and possible changes to the suggested curriculum.