

**Culinary Arts & Tourism Studies (Active Courses/11 May 2018)**

<b>Legacy (Former) Abbrev./No.</b>	<b>Banner Abbrev./No.</b>	<b>Course Title</b>
PAST 100	CULN 100	Introduction to Baking and Pastry
CULN 115/6	CULN 115/6	Principles of Dining Room Service
CULN 125	CULN 125	Basic Culinary Science
CULN 150	CULN 150	Food Preparation
CULN 200	CULN 200	Baking and Pastry
PAST 210	CULN 210	Cake & Pastry Making
CULN 215	CULN 215	Garde Manger I
CULN 220	CULN 220	Advanced Pastry and Desserts
CA 225	CULN 225	Advanced Dining Room Service
CULN 235	CULN 235	Contemporary Nutritional Cuisine
CULN 240	CULN 240	International Cuisine
CULN 260	CULN 260	Bahamian Cuisine
CULN 280	CULN 280	Classical Cuisine
CULN 285	CULN 285	Advanced Culinary Application
CULN 317	CULN 317	Food and Beverage Purchasing and Cost Control
MATH 130	MATH 130	Culinary Mathematics
FSMG 105	FSMG 105	Sanitation
FSMG 110	FSMG 110	Menu Planning
FSMG 200	FSMG 200	Fundamentals of Nutrition
FSMG 225	FSMG 225	Purchasing and Store Room Operations