

**ASSOCIATE IN APPLIED SCIENCE DEGREE:  
CULINARY ARTS (CHEF TRAINING)  
(Suggested Occupational Plan)**

	Lec.	Lab	Sem. Hrs.	Clock Hours
<b>FIRST SEMESTER</b>				
CHEF 1301.	2	3	3	80
CHEF 1305.	3	0	3	48
RSTO 1313.	3	0	3	48
PSTR 1301.	2	3	3	80
<b>SECOND SEMESTER</b>				
RSTO 1325.	3	0	3	48
PSTR 2431.	3	3	4	96
CHEF 1310.	2	3	3	80
CHEF 1380.	1	20	3	336
<b>THIRD SEMESTER</b>				
IFWA 1427.	2	6	4	128
CHEF 1314.	2	3	3	80
CHEF 2302.	2	3	3	80
<b>ENGL 1301.</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>FOURTH SEMESTER</b>				
CHEF 1445.	3	3	4	96
IFWA 1318.	3	0	3	48
<b>Creative Arts OR Language, Philosophy and Culture</b>				
<b>Core Elective</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>Communications (SPCH) Core Elective</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>FIFTH SEMESTER</b>				
<b>Mathematics OR Life and Physical Science Core Elective</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
<b>Social and Behavioral Sciences Core Elective</b>	<b>3</b>	<b>0</b>	<b>3</b>	<b>48</b>
RSTO 1301.	3	0	3	48
Total Semester Hours for Associate Degree			60	

Courses in **bold type** meet General Education requirements for Del Mar College Associate in Applied Science degrees.