	ate of Applied Science in Food Studies Degree Plan
	Student ID #:
60 hours	
Choose ONE Option ARTISANAL FOOD OPTION Core Artisanal Food Requirements (3 FDST 1033 Sauces FDST 1043 Methods FDST 1203 Baking FDST 1213 Breads FDST 2013 Seasonal Kitchen FDST 2043 Applied Farming FDST 2213 Advanced Breads FDST 2803 Culinary Capstone FDST 2903 Internship** BAKING AND PASTRY ARTS OPTION Core Baking and Pastry Requirement FDST 1203 Baking FDST 1213 Breads FDST 1223 Cakes FDST 1233 Chocolate FDST 2203 Classical Pastries FDST 2213 Advanced Breads FDST 2221 Advanced Breads	□ FDST 1203 Baking □ FDST 1403 Butchery & Charcuterie □ FDST 2003 World Cuisine □ FDST 2013 Seasonal Kitchen □ FDST 2023 Events Catering □ FDST 2803 Culinary Capstone □ FDST 2903 Internship** □ FDST XXX3 FDST Elective*** BEVERAGE ARTS OPTION (30 HOURS) □ FDST 1503 Beverage Management □ FDST 1513 Beer
catalog for possible prere	equisites before enrolling in classes>>>
**FDST 2911 Practicum AND FDST 29 AND FDST 2931 Practicum may subst 2903 Internship 15 hours must be earned at NWACC	021 Practicum itute for FDST tograduate.
	### Choose ONE Option ARTISANAL FOOD OPTION