

The table below displays the program's currently planned course offerings by academic term.

To review the suggested program course sequence, click on the Plan of Study tab in the WCTC catalog.

Course #	Course Name	Fall 2023			Winter Interim 2024	Spring 2024			Summer Interim 2024	Summer 2024	Fall 2024			Winter Interim 2025	Spring 2025			Summer Interim 2025	Summer 2025	Fall 2025			Winter Interim 2026
		Term 1	Term 2	16 weeks		Term 1	Term 2	16 weeks			Term 1	Term 2	16 weeks		Term 1	Term 2	16 weeks			Term 1	Term 2	16 weeks	
		109-101	Study of Hospitality	H	H			D				E	H	H			D				E	H	H
109-125	Hospitality Law & Liability	H				H	H				H				H	H				H			
316-100	Principles of Food Preparation			D		D	D					D		D	D							D	
316-101	Garde Manger		D			H					D				H						D		
316-102	Restaurant Cuisine	D				H,O					D			H,O						D			
316-110	Applied Food Service Sanitatin	H				H					H			H						H			
316-107	Baking for Culinary Arts			D								D										D	
316-115	Culinary Nutrition		D					D				D				D					D		
801-136	English Composition 1	Click to view the General Studies Course Matrix for course offering details																					
804-123	Math w Business Apps																						

D = Daytime Offering
 E = Evening Offering
 O = Online Offering
 H = Hybrid