NAME	

LBCC Graduation Worksheet 2004-2005 ID. NO.

Associate Of Applied Science

Wine & Food Dynamics

Instructions: Use this worksheet to track your progress toward graduation. You must be able to check off all the boxes on each page to receive this degree. The college catalog and your advisor are two resources you can turn to if you need help. When you are within two terms of completion, meet with your advisor and have him or her sign this form. You should apply for graduation one term prior to the term you and your advisor determine you will meet all the requirements for completion. When you apply for graduation you must attach this form to your application. Your application is incomplete without this form signed by your advisor.

General Education Requirements Are Approved By The Admissions & Records Office

Comp	oosition WR 121	English Composition	Credits 3 q	
Spee	ch (Select on SP100 *SP 111	e) Intro to Speech Communication Fundamentals of Speech	_3 q	
Math	MTH 061 MTH 064	Survey of Math Fundamentals (3) Business Applications of Math Fundamentals (1)	.4 q	
Healt	h & PE PE 231	Lifetime Health & Fitness	3 q	
Persp	Cultural Dive	chnology & Society (see catalog page 33) ersity & Global Awareness Dutline of Economics	. 3 q 4 q	

Please fill out form in dark ink

*If SP 111 is used for this requirement the program also requires CA8.301. Culinary Arts Career Planning

Degree Evaluator

Date

FOR OFFICE USE ONLY						
Credit Toward This Degree						
Total Cr LBCC Cr	GPA	Approved q	Denied q			
			AP 5420 CA			
Registrar	Date					

PROGRAM REQUIREMENTS LISTED ON REVERSE SIDE

AAS 5420

Advisor Instructions: This is the student's official record of their progress. The student must present this form to the Admissions Office when they apply for graduation. Please address each requirement by checking off completed courses, indicating which courses the student plans to take, and clearly documenting substitutions or waivers.

PROGRAM REQUIREMENTS ARE APPROVED BY THE DEPARTMENT ADVISOR

		0	Waivers/ Substitutions	Advisor I nitials	Date Approved
		Oredits	Substitutions	initiais	Approved
BA 223	Principles of Marketing	.3 q			
BA 285	Business Relations in a Global Economy	4 q			
BI 234	Microbiology	4 q			
CA8.346	Cooking Fundamentals (LBCC)	_3q			
CA8.347	Beverage Server Training (LBCC)	_1 q			
CA8.349	Cooking with Wine (Sauces) (LBCC)	3 q			
CA8.360	Cooking with Wine (Entrees) (LBCC)	.3 q			
CA8.361	Food and Wine Pairing (LBCC)	4 q			
CA8.364	Banquets and Buffet Sommelier Lab (LBCC)	2 q			
HTM 101	Hospitality & Tourism Management (Chemeketa)	3 q			
SD 101	Supervision Fundamentals	3 q			
SP 112	Intro to Persuasion	3 q			
VMW 101	General Viticulture (Chemeketa)	.3 g			
VMW 121	Wine Production I (Chemeketa)				
VMW 131	Wine Appreciation (Chemeketa)				
VMW 132	Wines of the World (Chemeketa)	3 a			
VMW 133	Cool-Climate Wines (Chemeketa)				
CWE		5 0			
Electives		•			
Select One					
	Wine Analysis and Theory (LDCC)				
CA8.348 FST 251	Wine Analysis and Theory (LBCC)	3 q			
F51 251	Intro to Wine, Beer & Spirits (OSU)	.3 q			
Select One					
VMW 232	Sensory Evaluation of Wine (Chemeketa)	.3 q			
FST 335	Sensory Properties of Wine and Beer (OSU)	3 q			

CHANGES MUST ALSO BE APPROVED BY DI VI SI ON DI RECTOR OR DEAN

For courses completed at other institutions (i.e. OSU and Chemeketa): LBCC will need an official copy of all transcripts submitted prior to approval of the application for graduation.

Admissions & Records will perform a final evaluation to ensure all courses have been completed with appropriate grades before this detree is awarded to the student. Requirements such as general education, total credits and grade point average must be approved by the Registrar.

DEPARTMENT ADVI SOR

Program requirements/proposed substitutions and waivers meet with my approval. Reasons for any changes are indicated and initialed on the appropriate line above.

DI VI SI ON DI RECTOR or DEAN

Changes and/or substitutions in the program requirements have my approval.

Program Advisor Signature

Date

Division Director or Dean Signature

Date