

Nashville State Community College - The Randy Rayburn School of Culinary Arts
2000 Hour ACF Certified Culinarian Apprenticeship
with 30-Credit Hour Technical Certificate in Culinary Arts

This course sequence will be followed for any selected culinary apprentice pursuing college-level work. Each class of apprentices begins in the Fall Semester. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses, including Learning Support courses, must be completed PRIOR to starting the apprenticeship. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____ **A#:** _____ **CATALOG YR: 2021-22**

GENERAL EDUCATION **NOTES**

No General Education Required for the Technical Certificate

APPRENTICE ORIENTATION **NOTES**

Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship	
Apprenticeship Orientation	0			Selection into the ACF Culinary Apprenticeship		Two days prior to Fall Semester start
Total Credit Hours	0					

FIRST YEAR - FALL SEMESTER - MONDAYS **NOTES**

Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship	
First 7-Week Session					Work Training Hours 1. Culinary Basics-50 hrs. 2. Veg/Fruits-350 hrs. 3. Pantry/Cold Foods-295 hrs. 4. Grain/Pasta/Starch-230 hrs. 5. Eggs/Breakfast-120 hrs. 6. Stocks/Soups/Sauces-250 hrs. 7. Poultry-225 hrs. 8. Meats-225 hrs. 9. Fish/Shellfish-150 hrs. 10. Baking/Pastry-105 hrs.	
CULA 1320 Culinary I (Fundamentals)	3			Co- or prerequisite: CULA 1009 with "C" or better		
CULA 1009 Culinary Math Skills	1					
CULA 1200 Sanitation and Safety	2					Online Course
Second 7-Week Session						
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better		
HMG1030 Intro to Hospitality Management	3					Online Course
Total Credit Hours	12					

FIRST YEAR - SPRING SEMESTER - MONDAYS **NOTES**

Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship	
First 7-Week Session					Work Training Hours 1. Culinary Basics-50 hrs. 2. Veg/Fruits-350 hrs. 3. Pantry/Cold Foods-295 hrs. 4. Grain/Pasta/Starch-230 hrs. 5. Eggs/Breakfast-120 hrs. 6. Stocks/Soups/Sauces-250 hrs. 7. Poultry-225 hrs. 8. Meats-225 hrs. 9. Fish/Shellfish-150 hrs. 10. Baking/Pastry-105 hrs.	
CULA 1325 Culinary II (Fabrication)	3			CULA 1310, 1200, 1320 with "C" or better		
CULA 2310 Food and Beverage Management	3			None		
Second 7-Week Session						
CULA 1321 Advanced Baking & Pastry	3			CULA 1310, 1200, 1320 with "C" or better		
CULA 1305 Nutrition for Culinary Arts	3			None		
Total Credit Hours	12					

FIRST YEAR - SUMMER - MONDAYS **NOTES**

Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship	
Full Semester					Continue work training hours listed above.	
CULA 1240 Dining Room	2					
CULA 1000 Career Development or CULA 2180 Culinary Internship	1			Based on past work experience, credit may be given for CULA 2180 Culinary Internship instead of CULA 1000		
HMG1130 Supervision in the Hospitality Industry	3					
Total Credit Hours	6					
Total Technical Certificate Credit Hrs	30			Total Apprenticeship On-the-Job Hrs	2000	

PROGRAM NOTES:

***Culinary apprentices** are required to also complete work in the ACF Apprentice Portal, which includes reviewing a knowledge base of culinary content, logging required knowledge and skills with photos and narratives, and logging and classifying work hours based on culinary area worked. All logged on-the-job learning hours will articulate into 4000-hour Certified Sous Chef Apprenticeship Program.

*All courses can be applied to the AAS degree in Culinary Arts once the admissions requirements for the college have been met.

*To receive your certificate, you must complete and file an **Intent to Graduate** form. This form can be obtained from the Records Office or from the Records Office website.

*All Culinary Arts curriculum courses require a grade of "C" or higher for graduation