

Nashville State Community College - The Randy Rayburn School of Culinary Arts
4000 Hour ACF Certified Sous Chef Apprenticeship
with A.A.S. Degree 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	
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 5-Week Session					Work Training Hours 1. Culinary Basics-50 hrs. 2. Veg/Fruits-650 hrs. 3. Pantry/Cold Foods-340 hrs. 4. Grain/Pasta/Starch-550 hrs. 5. Eggs/Breakfast-120 hrs. 6. Stocks/Soups/Sauces-470 hrs. 7. Poultry-550 hrs. 8. Meats-610 hrs. 9. Fish/Shellfish-450 hrs. 10. Baking/Pastry-210 hrs.		
NSCC 1010 First-Year Experience	1			For first-time college students only			
First 7-Week Session							
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						
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						
Total Credit Hours	12/13						
FIRST YEAR - SPRING SEMESTER - MONDAYS						NOTES	
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship		
First 7-Week Session							
CULA 1325 Culinary II (Fabrication)	3			CULA 1310, 1200, 1320 with "C" or better			
BUSN 1360 Software Applications for Business	3			Level 2 placement in Reading			
Second 7-Week Session							
CULA 1321 Advanced Baking & Pastry	3			CULA 1310, 1200, 1320 with "C" or better			
CULA 2375 Purchasing and Cost Control	3			CULA 1320, BUSN 1360			
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.	
Humanities Course: PHIL 1000 Critical Thinking or ART 1035 or MUS 1030	3			Level 2 placement in English OR Level 1 placement in English with concurrent enrollment in ENGL 0815 AND Level 2 placement in Reading OR Level 1 placement in Reading with concurrent enrollment in READ 0815			
Social Science Course: PSYC 1030 Intro to Psychology or SOCI 1010 Intro to Sociology	3						
ENGL 1010 English Composition I	3						
Total Credit Hours	9						
SECOND YEAR - FALL SEMESTER - TUESDAYS						NOTES	
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship		
First 7-Week Session					Continue work training hours listed above.		
CULA 1330 Garde Manger	3			CULA 1200 & 1325 with "C" or better			
CULA 2310 Food and Beverage Management	3						
Second 7-Week Session							
CULA 2376 International Foods	3						
Full Semester							
MATH 1010 Math for General Studies or MATH 1630 Finite Math	3			Level 2 placement in Math OR concurrent enrollment in Math Support			
Total Credit Hours	12						
SECOND YEAR - SPRING SEMESTER - TUESDAYS						NOTES	
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship		
First 7-Week Session					Continue work training hours listed above.		
HMG1130 Supervision in Hospitality	3						
CULA 1240 Dining Room Service	2						
Second 7-Week Session							
CULA 1305 Nutrition for Culinary Profs.	3						
CULA 2390 Culinary Capstone	3			CULA 1200, 1330, & 2376 with "C" or better			
CULA 1000 Career Development OR CULA 2380 Culinary Internship	1			Based on past work experience, credit may be given for CULA 2180 Culinary Internship instead of CULA 1000			

Total Credit Hours	12					
SECOND YEAR - SUMMER SEMESTER - TUESDAYS						
Course No. and Title	Credit	Term	Grade	Prerequisites	Apprenticeship	NOTES
COMM 2025 Principles of Communication	3			ENGL 1010	Continue work training hours listed above.	
ACF Certification Exam Preparation / Weekly Apprentice Meeting	0			Completion of all AAS degree & apprenticeship requirements		ACF Certified Sous Chef
Total Credit Hours	3					
Total A.A.S. Degree Credit Hrs	60			Total Apprenticeship On-the-Job Hrs	4000	
PROGRAM NOTES:						
* <i>Culinary apprentices</i> 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.						
*To receive your degree, you must complete and file an <i>Intent to Graduate</i> 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						