

Nashville State Community College - The Randy Rayburn School of Culinary Arts
1000 Hour ACF Certified Fundamental Cook Pre-Apprenticeship
16-Credit Hour Fundamental Cook Technical Certificate

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: 2020-21
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GENERAL EDUCATION	NOTES
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No General Education Required for the Technical Certificate

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

FIRST YEAR - FALL SEMESTER - MONDAYS	NOTES
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Course No. and Title	Credit	Term	Grade	Prerequisites	Pre-Apprenticeship	
First 7-Week Session					Work Training Hours 1. Culinary Basics-50 hrs. 2. Veg/Fruits-200 hrs. 3. Pantry/Cold Foods-225 hrs. 4. Grain/Pasta/Starch-160 hrs. 5. Eggs/Breakfast-40 hrs. 6. Stocks/Soups/Sauces-100 hrs. 7. Poultry-75 hrs. 8. Meats-75 hrs. 9. Fish/Shellfish-50 hrs. 10. Baking/Pastry-25 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					
Second 7-Week Session						
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better		
HMG1 1030 Intro to Hospitality Management	3					
CULA 1305 Nutrition for Culinary Professionals	3					
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		
Total Credit Hours	1					
Total Technical Certificate Credit Hrs	16			Total Pre-Apprenticeship On-the-Job Hrs	1000	

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 the 2000-hour Certified Culinarian and/or the 4000-hour Certified Sous Chef Apprenticeship Program.

*All courses can be applied to the 30-Hour Technical Certificate and/or the A.A.S. 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 downloaded from the Records Office website.

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