

**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.

<b>NAME:</b> _____	<b>A#:</b> _____	<b>CATALOG YR:</b> <b>2021-22</b>
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<b>GENERAL EDUCATION</b>	<b>NOTES</b>
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No General Education Required for the Technical Certificate

<b>APPRENTICE ORIENTATION</b>	<b>NOTES</b>
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Course No. and Title	Credit	Term	Grade	Prerequisites	Pre-Apprenticeship	
Apprenticeship Orientation	0			Selection into the ACF Culinary Pre-Apprenticeship		Within first 2-weeks of school
<b>Total Credit Hours</b>	<b>0</b>					

<b>JUNIOR YEAR - FALL SEMESTER</b>	<b>NOTES</b>
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Course No. and Title	Credit	Term	Grade	Prerequisites	Pre-Apprenticeship	
CULA 1200 Sanitation and Safety	2				<b>Work Training Hours</b> 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					
<b>Total Credit Hours</b>	<b>6</b>					

<b>JUNIOR YEAR - SPRING SEMESTER</b>	<b>NOTES</b>
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Course No. and Title	Credit	Term	Grade	Prerequisites	Pre-Apprenticeship	
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better	<b>Work Training Hours</b> 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 1000 Career Development	1					Must find a worksite
<b>Total Credit Hours</b>	<b>4</b>					

<b>SENIOR YEAR - FALL SEMESTER</b>	<b>NOTES</b>
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Course No. and Title	Credit	Term	Grade	Prerequisites	Pre-Apprenticeship	
HMG1030 Intro to Hospitality Management	3				<b>Work Training Hours</b> 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.	
<b>Total Credit Hours</b>	<b>3</b>					

<b>SENIOR YEAR - SPRING SEMESTER</b>	<b>NOTES</b>
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Course No. and Title	Credit	Term	Grade	Prerequisites	Pre-Apprenticeship	
CULA 1305 Nutrition for Culinary Professionals	3				<b>Work Training Hours</b> 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.	
<b>Total Credit Hours</b>	<b>3</b>					

<b>Total Technical Certificate Credit Hrs</b>	<b>16</b>			<b>Total Pre-Apprenticeship On-the-Job Hrs</b>	<b>1000</b>	
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<b>PROGRAM NOTES:</b>
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- \**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