

Culinary Arts 2015-16 Catalog – Technical Certificate

Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____ **DATE:** _____ **A#** _____

FALL SEMESTER				
<i>Course No. and Title</i>	<i>Credit</i>	<i>Term</i>	<i>Grade</i>	<i>Prerequisite</i>
CULA 1200 Sanitation and Food Safety (Formerly CUL 1015)	2			NONE
CULA 1305 Nutrition for Culinary Arts (Formerly CUL 1050)	3			NONE
CULA1310 Fundamentals of Baking (Formerly CUL 1020)	3			Co- or prerequisite with CULA 1200 and CULA 1320 with a grade of "C" or higher; 1 class hour, 4 lab hours
CULA 1320 Culinary I (Fundamentals) (Formerly CUL 1040)	3			Co- or prerequisite with CULA 1200 with a grade of "C" or higher; 1 class hour, 4 lab hours
CULA 2300 Food and Beverage Management (Formerly CUL 1010)	3			NONE
Total Credit Hours	14			
SPRING SEMESTER				
<i>Course No. and Title</i>	<i>Credit</i>	<i>Term</i>	<i>Grade</i>	<i>Prerequisite</i>
CULA 1240 Dining Room Service (Formerly CUL 2035) (Spring Only)	2			NONE
CULA 1321 Advanced Baking and Pastry (Formerly CUL 2020)	3			CULA 1310 with a grade of "C" or higher; 1 class hour, 4 lab hours
CULA 1325 Culinary II (Fabrication) (Formerly CUL 1045)	3			CULA 1320 with a grade of "C" or higher; 1 class hour, 4 lab hours
CULA 1330 Garde Manger (Formerly CUL 2030)	3			CULA 1325 with a grade of "C" or higher; or instructor permission
CULA 2180 Culinary Internship I (Formerly CUL 2210)	1			CULA 1320 with a grade of "C" or higher
Total Credit Hours	12			
Total Certificate Credit Hours	26			

Program Notes:

All courses can be applied to 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.