

Nashville State Community College
Community College Area of Emphasis: The Randy Rayburn School of Culinary Arts Technical Certificate

NAME: _____ **A#** _____ **CATALOG YR:** 2017 - 2018

GENERAL EDUCATION	NOTES
No General Education Required for the Technical Certificate	

FALL SEMESTER					NOTES
<i>Course No. and Title</i>	<i>Credit</i>	<i>Term</i>	<i>Grade</i>	<i>Co- or Prerequisite(s)</i>	
CULA 1200 Sanitation and Food Safety	2			None	
CULA 1240 Dining Room Service	2			None	2 class hours, 2 lab hours
CULA 1310 Fundamentals of Baking	3			CULA 1200 co- or prerequisite	1 class hour, 4 lab hours
CULA 1320 Culinary I (Fundamentals)	3			CULA 1200 co- or prerequisite	1 class hour, 4 lab hours
CULA 2300 Food and Beverage Management	3			None	
Total Credit Hours	13				

SPRING SEMESTER					NOTES
<i>Course No. and Title</i>	<i>Credit</i>	<i>Term</i>	<i>Grade</i>	<i>Prerequisite</i>	
CULA 1305 Nutrition for Culinary Arts	3			None	
CULA 1321 Advanced Baking and Pastry	3			CULA 1310	1 class hour, 4 lab hours
CULA 1325 Culinary II (Fabrication)	3			CULA 1320	1 class hour, 4 lab hours
CULA 1330 Garde Manger	3			CULA 1325 or instructor permission	
Total Credit Hours	12				
Total Certificate Credit Hours	25				

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.