

**Nashville State Community College  
The Randy Rayburn School of Culinary Arts  
Culinary Arts Technical Certificate**

NAME: \_\_\_\_\_

A# \_\_\_\_\_

CATALOG YR: 2019 - 2020

GENERAL EDUCATION	NOTES
No General Education Required for the Technical Certificate	

FALL SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Co- or Prerequisite(s)	
CULA 1200 Sanitation and Food Safety	2			None	
CULA 1240 Dining Room Service	2			None	
CULA 1310 Fundamentals of Baking	3			None	
CULA 1320 Culinary I (Fundamentals)	3			None	
CULA 2310 Food and Beverage Management	3			None	
<b>Total Credit Hours</b>	<b>13</b>				

SPRING SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisite	
CULA 1305 Nutrition for Culinary Arts	3			None	
CULA 1321 Advanced Baking and Pastry	3			Prerequisites: CULA 1310; Pre- or co-requisites: CULA 1200 and CULA 1320	
CULA 1325 Culinary II (Fabrication)	3			Prerequisites: CULA 1320; Pre- or co-requisites: CULA 1200	
BUSN 1305 Introduction to Business	3			None	
<b>Total Credit Hours</b>	<b>12</b>				
<b>Total Certificate Credit Hours</b>	<b>25</b>				

**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.