

**Nashville State Community College - The Randy Rayburn School of Culinary Arts**  
**16-Credit Hour Fundamental Cook Technical Certificate**

This course sequence will be followed for any culinary arts student pursuing college-level work. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses must be completed PRIOR to registering for a course. 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>
--------------------	------------------	--------------------------------------

GENERAL EDUCATION	NOTES
No General Education Required for the Technical Certificate	

FALL OR SPRING SEMESTER	NOTES
-------------------------	-------

Course No. and Title	Cred it	Ter m	Grad e	Prerequisites	
<b>First 7-Week Session</b>					
CULA 1320 Culinary I (Fundamentals)	3			Co- or prerequisite: CULA 1009 with "C" or better	
CULA 1009 Culinary Math Skills	1			None	
CULA 1200 Sanitation and Safety	2			None	Online Course
<b>Second 7-Week Session</b>					
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better	
HMG1 1030 Intro to Hospitality Management	3			None	Online Course
CULA 1305 Nutrition for Culinary Professionals	3			None	Online Course
CULA 2180 Culinary Internship OR CULA 1000 Career Development	1			For CULA 2180: CULA 1200, CULA 1310, CULA 1325 with "C" or better. None for CULA 1000.	
<b>Total Technical Certificate Credit Hrs</b>	<b>16</b>				

**PROGRAM NOTES:**

- \*Please refer to the 16-Hour Technical Certificate Culinary Apprenticeship Advising Sheet if interested in pursuing the American Culinary Federation Certified Fundamental Cook 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