

Student Name: \_\_\_\_\_  
Student ID #: \_\_\_\_\_

September, 2018

WHITE MOUNTAINS COMMUNITY COLLEGE  
2020 Riverside Drive, Berlin, NH 03570

**CULINARY ARTS CERTIFICATE TRANSCRIPT CHECKLIST**

Minimum Credit Hours Required 33

**MAJOR SPECIALIZATION / RELATED COURSES - (33 Credits)**

|   |         |                                  |         |
|---|---------|----------------------------------|---------|
| CULA111W Soups, Sauces, and<br>Basic Techniques | (1) ___ | CULA211W Culinary Co-op I        | (3) ___ |
| CULA112W Intro Food Production                  | (1) ___ | CULA213W Charcuterie             | (1) ___ |
| CULA113W Hot Food Techniques                    | (1) ___ | CULA214W Buffet                  | (1) ___ |
| CULA114W Quantity Food Production               | (1) ___ | CULA215W Food Sculpture & Design | (1) ___ |
| CULA115W Food Theory and Meat<br>Fabrication    | (3) ___ | CULA217W Buffet Theory           | (1) ___ |
| CULA116W Food Service Sanitation                | (3) ___ | CULA219W Regional Ameri. Cuisine | (1) ___ |
| CULA117W Intro to Baking                        | (1) ___ | CULA220W A la Carte Cookery      | (1) ___ |
| CULA118W Patisserie                             | (1) ___ | CULA221W International Cuisine   | (1) ___ |
| CULA121W Baking Theory                          | (3) ___ | CULA223W History/Culture Theory  | (1) ___ |
| CULA122W Intro to Garde Manger                  | (1) ___ | CULA224W Healthy Cuisine         | (1) ___ |
| CULA126W Cake Decoration/Design                 | (1) ___ | CULA225W Restaurant Techniques   | (1) ___ |
|   |         | CULA226W Advanced Rest. Tech.    | (1) ___ |
|   |         | CULA228W Senior Practicum        | (0) ___ |
|   |         | CULA229W Advanced Garde Manger   | (1) ___ |
|   |         | CULA246W Culinary Co-op II       | (1) ___ |

All courses are required unless otherwise indicated.