

Student Name: _____
Student ID #: _____

September, 2015

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 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 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.