

Student Name: _____
Student ID #: _____

September, 2013

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

FOOD SERVICE PRODUCTION CERTIFICATE TRANSCRIPT CHECKLIST

Minimum Credit Hours Required 33

MAJOR SPECIALIZATION / RELATED COURSES - (33 Credits)

CUL111 Soups, Sauces, and Basic Techniques	(1) ___	CUL211 Work Internship I	(3) ___
CUL112 Intro Food Production	(1) ___	CUL213 Charcuterie	(1) ___
CUL113 Hot Food Techniques	(1) ___	CUL214 Buffet	(1) ___
CUL114 Pantry	(1) ___	CUL215 Food Sculpture & Design	(1) ___
CUL115 Food Theory and Meat Fabrication	(3) ___	CUL217 Buffet Theory	(1) ___
CUL116 Food Service Sanitation	(3) ___	CUL219 Regional American Cuisine	(1) ___
CUL117 Intro to Baking	(1) ___	CUL220 A la Carte Cookery	(1) ___
CUL118 Patisserie	(1) ___	CUL221 International Cuisine	(1) ___
CUL121 Baking Theory	(3) ___	CUL223 History & Culture Theory	(1) ___
CUL122 Intro to Garde Manger	(1) ___	CUL224 Healthy Cuisine	(1) ___
CUL126 Cake Decoration and Design	(1) ___	CUL225 Restaurant Techniques	(1) ___
		CUL226 Advanced Restaurant Tech.	(1) ___
		CUL228 Senior Practicum	(0) ___
		CUL229 Advanced Garde Manger	(1) ___
		CUL246 Work Internship II	(1) ___

All courses are required unless otherwise indicated.