

Student Name: _____
Student ID #: _____

September, 2014

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 Culinary Co-op 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 Culinary Co-op II | (1) ___ |

All courses are required unless otherwise indicated.