

FIRST SEMESTER FALL



Culinary Arts Certificate - 42 Credits

Name: _____

ID: A _____

Advisor: _____

ACADEMIC YEAR 2019-2020

1. FIRST SEMESTER	Credits	Grade
CULA111W Soups, Sauces and Basic Techniques	1	
CULA112W Introductory Food Production	1	
CULA113 Hot Food Techniques	1	
CULA114W Quantity Food Production	1	
CULA115W Food Theory and Meat Fabrication	3	
CULA116W Food Service Sanitation	3	

GPA: _____

2. SECOND SEMESTER	Credits	Grade
CULA117W Introduction to Baking	1	
CULA118W Patisserie	1	
CULA121W Baking Theory	3	
CULA122W Introduction to Garde Manger	1	
CULA123W Table Service and Mixology	3	
CULA126W Cake Decoration and Design	1	

GPA: _____

SUMMER SEMESTER	Credits	Grade
CULA211W Culinary Co-op I	3	

GPA: _____

You aren't there yet! See reverse side for remainder of program map!


YOUR PATHWAY TO A CERTIFICATE. This **ACADEMIC MAP** keeps you on track to graduate in two years by taking the recommended course sequence each semester. If full time status is not an option, speak with your Advisor.

STRATEGIES FOR SUCCESS

- Take English and Math in your first year.
- Meet with your Academic Advisor every semester.
- Explore transfer opportunities.
- Take advantage of Tutoring services.
- Consider Summer courses to catch up or get ahead.
- Maintain an overall GPA of 2.0 to graduate.
- Check your student email DAILY!

3. THIRD SEMESTER	Credits	Grade
CULA213W Charcuterie	1	
CULA214W Buffet	1	
CULA215W Food Sculpture and Design	1	
CULA216W Menu Analysis & Restaurant Design	3	
CULA217W Buffet Theory	1	
CULA229W Advanced Garde Manger	1	
CULA246W Culinary Co-op II	1	

GPA: _____



4. FOURTH SEMESTER	Credits	Grade
CULA219W Regional American Cuisine	1	
CULA220W A la Carte Cookery	1	
CULA221W International Cuisine	1	
CULA222W Food Service Management	3	
CULA223W History and Culture Theory	1	
CULA224W Healthy Cuisine	1	
CULA227W Product Purchasing and Marketing	2	
CULA228W Senior Practicum	0	

GPA: _____

Total Credits: _____ GPA _____
