



## Culinary Arts Certificate

42 Credits

**START HERE**

Name: \_\_\_\_\_

ID: \_\_\_\_\_

Advisor: \_\_\_\_\_

Semester 1 - Fall		Credits	Grade
CULA 111W	Soups, Sauces & Basic Techniques	1	
CULA 112W	Introductory Food Production	1	
CULA 114W	Quantity Food Production	1	
CULA 115W	Food Theory & Meat Fabrication	3	
CULA 116W	Food Service Sanitation	3	
CULA 122W	Introduction To Garde Manger	1	

Total Credits: 10

Semester 2 - Spring		Credits	Grade
CULA 113W	Hot Food Techniques	1	
CULA 117W	Introduction to Baking	1	
CULA 118W	Patisserie	1	
CULA 121W	Baking Theory	3	
CULA 123W	Table Service & Mixology	3	
CULA 126W	Cake Decoration & Design	1	

Total Credits: 10

Semester 3 - Summer		Cr.	Grade
CULA 211W	Culinary Co-op II	3	

Semester 4 - Fall		Credits	Grade
CULA 213W	Charcuterie	1	
CULA 214W	Buffet	1	
CULA 215W	Food Sculpture & Design	1	
CULA 216W	Menu Analysis & Restaurant Design	3	
CULA 217W	Buffet Theory	1	
CULA 229W	Advanced Garde Manger	1	
CULA 246W	Culinary Co-op II	1	

Total Credits: 9

Semester 5 - Spring		Credits	Grade
CULA 219W	Regional American Cuisine	1	
CULA 220W	A la Carte Cookery	1	
CULA 221W	International Cuisine	1	
CULA 222W	Food Service Management	3	
CULA 223W	History and Culture Theory	1	
CULA 224W	Healthy Cuisine	1	
CULA 227W	Product Purchasing and Marketing	2	
CULA 228W	Senior Practicum	0	

Total Credits: 10

**Program COMPLETE!**

### Advising Notes

- Meet with your Academic Advisor every semester.
- Explore transfer opportunities.
- Take advantage of Tutoring services.
- Maintain an overall GPA of 2.0 to graduate.
- Check your student email DAILY!