

Food Service Essentials Certificate

26-27 Credits

START HERE

Semester 1	Fall	Credits	Grade
CULA 110W	Culinary Foundations & Food Preparation Techniques	6	
CULA 115W	Food Theory & Meat Fabrication	3	
CULA 120W	Food Service Sanitation	2	
	MATHEMATICS Elective	3-4	

↓ Total Credits: 14-15

Semester 2	Spring	Credits	Grade
CULA 121W	Baking Theory	3	
CULA 123W	Table Service & Mixology	3	
CULA 124W	Baking Fundamentals, Introduction to Cakes, & Plated Desserts	6	
	OR		
CULA 125W	Baking Fundamentals, Breakfast Cookery, & Hot Food Plating	6	

↓ Total Credits: 12

Program COMPLETE!

Name: _____

ID: _____

Advisor: _____

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!