

Food Service Essentials Certificate

26 Credits

START HERE

Name: _____

ID: _____

Advisor: _____

Semester 1 - Fall		Credits	Grade
CULA 128W	Culinary Foundations	3	
CULA 129W	Food Preparation Techniques	2	
CULA 115W	Food Theory & Meat Fabrication	3	
CULA 120W	Food Service Sanitation	2	
	MATHEMATICS Elective	4	

Total Credits: 14



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, Quantity Food Production, & Hot Food Plating	6	

Total Credits: 12



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!



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