



DEGREE MAP

The following sequence is an example of how this program can be completed within the recommended time frame. It presumes that all course and program prerequisites have been met. Completion times may vary depending on individual circumstances. Students should consult an advisor when they plan their individual completion path using MyDegreePlan.

Program Name: Culinary Arts - Certificate

Locations Offered: Downtown Center

First Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 115 Food Service Sanitation	F2F	2
Core Curriculum	CUL 116 Essential Skills I	F2F	2
Core Curriculum	CUL 117 Essential Culinary Skills II	F2F	3
Core Curriculum	CUL 130 Principles of Baking	F2F	3
Core Curriculum	CUL 150 Intermediate Culinary Skills	F2F	3

Second Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 132 Intermediate Baking and Pastry Techniques	F2F	3
Core Curriculum	CUL 151 Inventory Control and Dining Room Management	F2F	3
Core Curriculum	CUL 152 Advanced Culinary Skills	F2F	3

Total Credits Required: 22

*Key: F2F = Face-to-Face OL = Online

Reviewed: 3/1/2023

Notes: