

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 (CULA) - Certificate

Locations Offered: Downtown Center

First Semester: Fall

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

Second Semester: Spring

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 120 Breakfast and Cold Foods	CB	3
Core Curriculum	CUL 121 Sauces	CB	3
Core Curriculum	CUL 132 Intermediate Baking and Pastry Techniques	CB	3

Third Semester: Fall

Requirement Category	Course(s)	Delivery*	Credits
Core Curriculum	CUL 150 Intermediate Culinary Skills	CB	3
Core Curriculum	CUL 151 Inventory Control and Dining Room Management	CB	3
Core Curriculum	CUL 152 Advanced Culinary Skills	CB	3

Total Credits: 28

**Key: CB=Campus-Based (In Person or Hybrid: Requires attendance at a physical location)
OL=Online (Synchronous, Asynchronous, or Online Combo)*

Notes: