



## 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 Fundamentals (CULF) - 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       |

Total Credits: 7

\*Key: CB=Campus-Based (In Person or Hybrid: Requires attendance at a physical location)

OL=Online (Synchronous, Asynchronous, or Online Combo)

Notes: