



CULINARY ARTS CERTIFICATE OF ACHIEVEMENT SAMPLE SEQUENCE MAP

This form is designed to be used in partnership with academic counselors. Modifications may be necessary to meet your goals. Seek assistance from an academic counselor each semester to stay on track to completion of major/certificate. There are 3 General Education patterns available. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details

	Courses	Pre- or co-reqs	Credit
Semester 1	CULN 105 – Introduction to the Kitchen	CULN 105	2
	CULN 153 – Safety and Sanitation		2
	CULN 175 - Protein Fabrication	CULN 105	2
	CULN 123 - Stocks, Soups, and Sauces	CULN 105	2
	Total		8

	Courses	Pre- or co-reqs	Credit
Semester 2	CULN 124 - Breakfast, Brunch, and Bistro Cuisine	CULN 105	2
	CULN 161 - Baking Foundations	CULN 105	2
	CULN 192 - Purchasing Operations and Systems Lab	CULN 105	1.5
	CULN 193 - Inventory and Ordering Systems Lab	CULN 105	1.5
	Total		7

	Courses	Pre- or co-reqs	Credit
Semester 3	CULN-120 Fundamentals of Cuisine	CULN 105	5
	CULN-185 Nutritional Guidelines in Food Preparation	CULN 105	2
	CULN-228 International Cuisines	CULN 105	2
	Total		9

	Courses	Pre- or co-reqs	Credit
Semester 4	CULN 202 - Fundamentals of Modern Restaurant	CULN 105	5
	CULN 127 - Garde Manger	CULN 105	2
	Certificate applicable elective: 2 units from CULN Arts	See catalog	2
	Total		9

Program total: 34