



CULINARY ARTS RESTAURANT MANAGEMENT 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		2
	CULN 161 - Baking Foundations	CULN 105	2
	CULN 153 – Safety and Sanitation		2
	BUSAC 181 – Applied Accounting	CULN 105	3
	Total		9
	Courses	Pre- or co-reqs	Credit
Semester 2	CULN 160 - Fundamentals of Beverage, Wine and Spirits	CULN 105	3
	CULN 185 – Nutritional Guidelines in Food Prep	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		8
	Courses	Pre- or co-reqs	Credit
Semester 3	CULN-120 Fundamentals of Cuisine	CULN 105	5
	Certificate Applicable Elective: 3units from Restaurant Management	See catalog	3
	CULN 201 – Principles of Food, Beverage and Cost Controls		3
	Total		11
	Courses	Pre- or co-reqs	Credit
Semester 4	CULN-202 Fundamentals of Modern Restaurant	CULN 105	5
	Total		5

Program total: 34