

Nashville State Community College - The Randy Rayburn School of Culinary Arts

16-Credit Hour Fundamental Cook Technical Certificate

This course sequence will be followed for any culinary arts student pursuing college-level work. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses must be completed PRIOR to registering for a course. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____

A#: _____

**CATALOG YR:
2025-2026**

GENERAL EDUCATION

NOTES

No General Education Required for the Technical Certificate

FALL OR SPRING SEMESTER

NOTES

Course No. and Title	Credit	Term	Grade	Prerequisites	
First 7-Week Session					
CULA 1320 Culinary I (Fundamentals)	3			Co- or prerequisite: CULA 1009 with "C" or better	
CULA 1009 Culinary Math Skills	1			None	
CULA 1200 Sanitation and Safety	2			None	Online Course
Second 7-Week Session					
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better	
HMG1 1030 Intro to Hospitality Management	3			None	Online Course
CULA 1305 Nutrition for Culinary Professionals	3			None	Online Course
CULA 2180 Culinary Internship OR CULA 1000 Career Development	1			For CULA 2180: CULA 1200, CULA 1310, CULA 1325 with "C" or better. None for CULA 1000.	
Total Technical Certificate Credit Hrs	16				

PROGRAM NOTES:

*Please refer to the 16-Hour Technical Certificate Culinary Apprenticeship Advising Sheet if interested in pursuing the American Culinary Federation Certified Fundamental Cook Apprenticeship Program.

*All courses can be applied to the 30-Hour Technical Certificate and/or the A.A.S. degree in Culinary Arts once the admissions requirements for the college have been met.

*To receive your certificate, you must complete and file an ***Intent to Graduate*** form. This form can be obtained from the Records Office or downloaded from the Records Office website.

*All Culinary Arts curriculum courses require a grade of "C" or higher for graduation