

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

30-Credit Hour Technical Certificate in Culinary Arts

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: 2023-24
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GENERAL EDUCATION	NOTES
No General Education Required for the Technical Certificate	

FALL SEMESTER	NOTES
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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				
CULA 1200 Sanitation and Safety	2				
Second 7-Week Session					
CULA 1310 Fundamentals of Baking	3			Co- or prerequisite: CULA 1009 with "C" or better	
CULA 1240 Dining Room	2			None	
HMG1 1030 Intro to Hospitality Management	3			None	
Total Credit Hours	14				

SPRING SEMESTER	NOTES
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Course No. and Title	Credit	Term	Grade	Prerequisites	
First 7-Week Session					
CULA 1325 Culinary II (Fabrication)	3			Pre- or co-requisite: CULA 1200 with "C" or better; Prerequisites: CULA 1310 and CULA 1320 with "C" or better	
CULA 2310 Food and Beverage Management	3			None	
CULA 1000 Career Development or CULA 2180 Culinary Internship	1			Based on past work experience, credit may be given for CULA 2180 Culinary Internship instead of CULA 1000	
Second 7-Week Session					
CULA 1321 Advanced Baking & Pastry	3			Pre- or co-requisite: CULA 1200 with "C" or better; Prerequisites: CULA 1310 and CULA 1320 with "C" or better	
CULA 1305 Nutrition for Culinary Arts	3			None	
HMG1 1130 Supervision in the Hospitality Industry	3				
Total Credit Hours	16				
Total Technical Certificate Credit Hrs	30				

PROGRAM NOTES:

- *Please refer to the 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 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