

Nashville State Community College - The Randy Rayburn School of Culinary Arts
16-Credit Hour Food & Beverage Service Technical Certificate

This course sequence will be followed for any Food & Beverage 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: 2023-2024
--------------------	------------------	----------------------------------

GENERAL EDUCATION	NOTES
No General Education Required for the Technical Certificate	

FALL OR SPRING SEMESTER	NOTES
-------------------------	-------

Course No. and Title	Credit	Term	Grade	Prerequisites	NOTES
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 Food Safety	2				
BUSN 1360 Software Applications for Business	3				
Second 7-Week Session					
HMGY 1030 Introduction to Hospitality	3				
CULA 1240 Dining Room Service	2				
HMGY 2910 Hospitality Management Internship (F&B)	1			Permission of instructor required	
CULA 1000 Career Development for the Hospitality Industry OR HMGY 2900 Special Topics in the Hospitality Industry	1			CULA 1000: None HMGY 2900: Permission of instructor required	
Total Technical Certificate Credit Hrs	16				
PROGRAM NOTES:					

*All courses can be applied to the 29-Hour Technical Certificate and/or the AAS degree in Hospitality Management with the Food and Beverage Concentration 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 and Hospitality curriculum courses require a grade of "C" or higher for graduation.