

Culinary Arts Certificate Roadmap

The following course sequence leads to completion of the Culinary Arts certificate.

Late Summer* (Year 1)	Fall Semester (Year 1)	Spring Semester (Year 1)
CAH F101 Introduction to the Culinary Field (3)*	CAH F140 Culinary I – Principles and Techniques (4)	CAH F141 Culinary II – Stocks, Soups and Sauces (4)***
CAH F150 Food Service Sanitation (1)*	CAH F146 Introduction to Baking and Pastry (4)	CAH F154 Food and Beverage Service (2)
	CAH F160 Principles of Nutrition (2)	CAH F230 Menu Planning (1)
	CAH F255 Human Resources and Supervision in Hospitality (3)	CAH F256 Restaurant & Hospitality Cost Management (2)
	CAH F176 Heart Healthy and Diabetic Cooking (2)	ABUS F170 or ENGL F111X (3)
* CAH F101 and CAH F150 courses are offered two weeks prior to the start of the Fall semester.		