

Essential Culinary Skills Certificate (C55150A:

Curriculum Sequence Checklist

2020 / 2021 Catalog Year - Present

1st Semester (Fall)

Table 1: Overview of 1st semester (7 credit hours)

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	CUL 110	Sanitation & Safety	2			Fall and Spring
	CUL 140	Culinary Skills I	5	DMA 030 or MAT 025	CUL 110	Fall Only

2nd Semester (Spring)

Table 2: Overview of 2nd semester (8 credit hours)

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	CUL 135	Food & Beverage Service	2		CUL 135A	Fall and Spring
	CUL 135A	Food & Beverage Service Lab	1		CUL 135	Fall and Spring
	CUL 240	Culinary Skills II	5	CUL 110 & CUL 140		Spring Only

Total Credit Hours Needed for Graduation: 15

Questions?

Contact: advising@nashcc.edu