

Culinary Skills for Childcare Kitchen Workers Certificate

C55150D:

Curriculum Sequence Checklist

2020 / 2021 Catalog Year - Present

1st Semester (Fall)

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

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	CUL 110	Sanitation & Safety	2			Take in 1st semester Important Prerequisite for future classes
	CUL 140	Culinary Skills I	5	DMA 030 or MAT 025	CUL 110	Take in 1st semester Fall only

2nd Semester (Spring)

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

✓	Course:	Course Name:	Credit Hour(s):	Prerequisite:	Corequisite:	Notes:
	CUL 240	Culinary Skills II	5	CUL 110 & CUL 140		Spring only
	HRM 220	Cost Controls - Food & Beverage	3	DMA 040 or MAT 025		SPRING Only

Total Credit Hours Needed for Graduation: 15

Questions?

Contact: advising@nashcc.edu