



**Culinary Arts (CUA)**  
**Food Preparation Short-Term Certificate**  
**M.A.P.**

Semester	Suggested Courses	Semester(s) Offered*	Credit Hrs.
<b>Semester 1</b> 14 credit hours <i>Basic Food Preparation Short-term Certificate Achieved</i>	CUA 125    Food Preparation	Fall, Spring, Summer	5
	CUA 204    Foundations of Baking	Fall	3
	CUA 116    Sanitation and Safety	Fall, Spring	3
	CUA 203    Stocks and Sauces	Fall	3
<b>Semester 2</b> 9 credit hours <i>Food Preparation Short-Term Certificate Achieved</i>	CUA 201    Meat Preparation and Processing	Spring	3
	CUA 202    Aromatic and Flavoring Combinations	Spring	3
	CUA 111    Foundations in Nutrition	Spring	3

\*Course(s) may be offered in additional semesters, but are only assured to run in semester(s) indicated. It is **highly** recommended for course(s) to be completed in the semester(s) indicated.

Part-time and full-time students desiring to begin the CUA program of study during a spring or summer semester should consult with an academic advisor to establish an alternate degree completion pathway.