



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

Semester	Suggested Courses		Semester(s) Offered*	Credit Hrs.
Semester 1 14 credit hours <i>Basic Food Preparation</i> <i>STC 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
Semester 2 9 credit hours <i>Food Preparation STC</i> <i>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.