

Culinary Arts (CUA) Basic Food Prep Short-term Certificate

M.A.P.

Semester	Suggested Courses		Semester(s) Offered*	Credit
				Hrs.
Semester 1 11 credit hours	CUA 125	Food Preparation	Fall, Spring, Summer	5
	CUA 204	Foundations of Baking	Fall	3
	CUA 116	Sanitation and Safety	Fall, Spring	3
			Total Hours	11

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

Part-time students 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.