



**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 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 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
Total Hours			23

*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.