

## 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         | 5      |
|                            | CUA 204 | Foundations of Baking | Fall                 | 3      |
|                            | CUA 116 | Sanitation and Safety | Fall, Spring         | 3      |
| Total Hours                |         |                       |                      | 11     |

<sup>\*</sup>Course(s) may be offered in additional semesters but are only assured to run in the semester(s) indicated. It is <u>highly</u> 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.