



SHELTON STATE

COMMUNITY COLLEGE

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

Semester	Suggested Courses		Semester(s) Offered*	Credit Hrs.
Semester 1 14 credit hours Basic Food Preparation STC Achieved	CUA 125	Food Preparation	Fall, Spring	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 Food Preparation STC Achieved	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.