

# Culinary Arts: Certificate of Achievement

## Fall (Semester 1)

Course	Course Title/Category	Credits
CULN 111	Introduction to the Culinary Industry	2
CULN 112	Sanitation and Safety	2
CULN 116	Introduction to Culinary Sustainability	1
CULN 121	Culinary Fundamentals	4
CULN 130	Intermediate Cookery	5

## Spring (Semester 2)

Course	Course Title/Category	Credits
CULN 150	Fundamentals of Baking	5
CULN 160	Dining Room Operations	5
	<b>Total Credits</b>	<b>24</b>