



Certificate CULINARY ARTS

[suggested pathway based on part time enrollment]

Required Courses	Credits	Grade	Term
Fall – Year 1			
FN101 Introduction to Culinary Arts	2		
FN130 Baking & Pastry I	2		
Total Credits	4		
Spring – Year 1			
FN102 Advanced Culinary Skills	2		
FN201 Local & Native Cuisine	2		
Total Credits	4		
Fall – Year 2			
FN203 Event Planning & Management	2		
FN210 Food Preservation	3		
Total Credits	5		
Spring – Year 2			
FN202 Essentials of Restaurant Management	3		
FN297 Capstone Seminar	1		
Total Credits	4		
TOTAL CERTIFICATE CREDITS	17		