Program: Culinary Arts

CULINARY/NUTRITION MANAGEMENT LEVEL 2 SHORT-TERM CERTIFICATE - Guided Pathway/Map

| ltem # | Title | Credits |
|---------|--|---------|
| CUA 201 | Meat Preparation and Processing | 3 |
| CUA 163 | Foundation of Healthy Cooking Techniques | 2 |
| CUA 205 | Intro to Garde Manger | 3 |
| CUA 213 | Food Purchasing and Cost Control | 3 |
| | Total credits: | 11 |