

Food Service Management
CULINARY ARTS
2022-2023

Name:	
ID:	
Date:	
Counselor Contact:	
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A grade of "C" or better is required in the following courses

CERTIFICATES	C-ID	Units	Completed	In Progress	Planned
Basic Culinary Arts (F.5684.CN) 8.5 units					
FN 1, Principles of Food Preparation	NUTR 120	3			
FSM 35, Food Services, Sanitation, Safety & Equipment		2			
FSM 144, Presenting Service for Food Service Professionals		2			
FSM 146, Elementary Food Service Computation I		1.5			
Intermediate Culinary Arts (F.5685.CN) 7.5 units					
FN 35, Nutrition and Health		3			
FSM 38, Quantity Food Preparation		3			
FSM 147, Elementary Food Service Computation II		1.5			
Advanced Culinary Arts (F.5686.CN) 12 units					
FN 2, Advanced Food Preparation		3			
FSM 11, Food Service Supervision		2			
FSM 15, Food Production Management		2			
FSM 19, Work Experience (Cooperative), Occupational		3			
FSM 25, Food & Beverage Purchase & Control		2			

## Notes:

1. The *Certificates* require completion of the major with a 2.0 or better GPA. Certificates do not appear on the transcript.