

Name: \_\_\_\_\_

ID: \_\_\_\_\_

Date: \_\_\_\_\_

Counselor Contact: \_\_\_\_\_

**Major Requirements: 24 units**

**A grade of "C" or better is required in the following courses**

<b>CERTIFICATE OF ACHIEVEMENT (F.5692.CA)</b>	<b>C-ID</b>	<b>Units</b>	<b>Completed</b>	<b>In Progress</b>	<b>Planned</b>
FN 1, Principles of Food Preparation	NUTR 120	3			
FN 35, Nutrition and Health <b>OR</b> FN 40, Nutrition		3			
FN 42, Child Nutrition		4			
FSM 35, Food Services, Sanitation, Safety & Equipment		2			
FSM 162, Menu Planning for Child Nutrition		3			
<b>Electives Select Ten (10) Units:</b>					
BT 6, Records Management		2			
FSM 11, Food Service Supervision		2			
FSM 15, Food Production Management		2			
FSM 19, Work Experience (Cooperative), Occupational		1-4			
FSM 25, Food and Beverage Purchase and Control		2			
FSM 38, Quantity Food Preparation		3			

**Notes:**

1. Some of the above courses may have prerequisites. See the catalog or schedule of classes.
2. The *Certificate of Achievement* requires completion of the major (24 units) with a "C" or better grade in each course.