Navajo Technical University

Name: _____   ID#:_____

Certificate – Culinary Arts Requirements 47 Credits

The Culinary Arts program provides students with the basic knowledge needed for entry into the professional food industry. Instruction focuses on a maximum hands-on experience, as well as theory and safety. Students will be involved in all aspects of meal preparation for the staff, students, and community.

GENERAL EDUCATION REQUIREMENTS		Credits	Prerequisites	Semester/Transfer	Grade
ENGL1210	Technical Communications	3	ENGL100 or satisfactory placement scores		
MTH 113	Technical Mathematics	3	SEE CATALOG		
NAVA XXX	Dine Studies Course	3			
BCIS 1115	Introduction to Computers	3			
SSC100	College Success Skills	1			
CULINARY ARTS CORE COURSES					
Semester ONE		**Credits**			
CUL 103	Food Safety and Sanitation	3			
CKG 101	Professional Cooking I	8			
CUL 201	Serv Safe Essentials	3			
CUL 105	Nutrition	3			
Semester TWO					
CKG 111	Professional Cooking II	8	CUL101		
BKG 209	Professional Baking Basics	3	CUL 101		
CKG 112	Professional Internship	3	CUL 101		
CUL 207	Management & Supervision	3			
TOTAL REQUIRED CREDIT HOURS		**47**			

*** Please check course descriptions for the appropriate prerequisite course(s).*

	Signatures	Date
Student:		
Advisor:		
Registrar:		
Graduation Date:		

Updated 7/14/2024