

**CULINARY ARTS CERTIFICATE –Program revision crosswalk
2010-2011**

First Semester

CULA100	Intro to Cul Arts & Baking Fund I	6		
CULA110	Sanitation Principles	1		

Second Semester

CULA115	Principles Cooking & Baking Fund II	6		
		3	CULAxxx	Nutrition in Menu Planning (new course)

Third Semester

CULA120	Advanced Principles of Cooking	6		
CULA210	Cul Arts Internship I	6		

Fourth Semester

CULA200	Line Cooking & Buffet	6		
CULA205 or BUSM115 Or BUSH241	Culinary Arts Internship Certificate (delete) or Customer Relationship Mgmt (delete) Or Human Resource Mgmt (delete)	3		Courses deleted