



**College of the Canyons**  
**Culinary Arts**  
**Certificate of Achievement**  
**2008-2009**

**Recommended Sequence of courses**

The recommended course sequence is designed to provide students with the most efficient path to completion of the Culinary Arts certificate of achievement. All skills obtained during the first semester are utilized in the following semesters.

<b>Semester I</b>	<b>Fall</b>	<b>Units</b>
CULARTS 050	Knife Skills	2.0
HRMGT 225	Food Service Sanitation and Safety	3.0
CULARTS 120	Introduction to Culinary Arts	1.0
CULARTS 121	Culinary Fundamentals I	3.0
	Total	9.0
<b>Semester II</b>	<b>Spring</b>	
CULARTS 123	Culinary Arts Fundamentals II	3.0
CULARTS 127	Principles of Baking	3.0
CULARTS 150	Food Service Costs and Controls	2.0
	Total	8.0
<b>Semester III</b>	<b>Fall</b>	
CULARTS 125	Principles of Pantry & Garde Manger	3.0
CULARTS 128	Principles of Baking II	3.0
	Total	6.0
<b>Semester IV</b>	<b>Spring</b>	
HRMGT 126	Dining Room Service	2.0
CWEXP 188	Work Experience	3.0
	Total	5.0
	Certificate Total	28.0