

## Program Requirements:

"Program Requirements" specify the courses required for this program. See suggested course sequence for additional information.

**A total of 32 units is required for the certificate.**

COURSE	TITLE	UNITS
<input type="checkbox"/> CA 118	Beverage Management	1
<input type="checkbox"/> CA 120	Principles of Foods 1	4
<input type="checkbox"/> CA 121	Basic Baking and Pastry	3
<input type="checkbox"/> CA 123	Principles of Foods 2	2
<input type="checkbox"/> CA 124	Sanitation, Safety, and Equipment	3
<input type="checkbox"/> CA 125	Supervision and Training Techniques	3
<input type="checkbox"/> CA 126	Food Production Cost, Control and Management	3
<input type="checkbox"/> CA 129	Catering and Events Management	3
<input type="checkbox"/> CWE 149	Cooperative Work Experience OCCUPATIONAL	1 - 8.0 units
<input type="checkbox"/> FSN 109	Basic Nutrition for Health	3
or		
<input type="checkbox"/> FSN 110	Nutrition Science	3
<input type="checkbox"/> FCS 131	Life Management	3
<input type="checkbox"/> FSN 132	Introduction To Culinology Professions	1

## Recommended electives:

COURSE	TITLE	UNITS
<input type="checkbox"/> VEN 301	Pairing Wine and Food	0.5
<input type="checkbox"/> VEN 302	Progressive Wine and Food Pairing	0.5
<input type="checkbox"/> BUS 102	Marketing	3
<input type="checkbox"/> CA 323	Specialty and Wedding Cakes	1
<input type="checkbox"/> CA 324	Cake Decorating and Decorative Work	1
<input type="checkbox"/> FSN 134	Food, Nutrition Customs and Culture	4
<input type="checkbox"/> FSN 133	Introduction To Food Science	3

## Suggested Course Sequence

The "Suggested Course Sequence" is an example of how to complete the requirements plus any additional general education that may be needed. If you would like to create a personalized Student Education Plan (SEP), schedule a meeting with a counselor.

FALL SEMESTER (YEAR 1)		
Course	Title	Units
<input type="checkbox"/> CA 118	Beverage Management	1
<input type="checkbox"/> CA 120	Principles of Foods 1	4
<input type="checkbox"/> CA 121	Basic Baking and Pastry	3
<input type="checkbox"/> CA 125	Supervision and Training Techniques	3
<input type="checkbox"/> FSN 132	Introduction To Culinology Professions	1
<input type="checkbox"/> FCS 131	Life Management	3
<b>Total Units</b>		<b>15</b>

### Tasks:

- Complete Career Exploration
- Meet with Counselor (SEP)
- Visit library and tutoring
- Review Financial Aid Requirements
- Apply AHC Scholarship

SPRING SEMESTER (YEAR 1)		
Course	Title	Units
<input type="checkbox"/> CA 123	Principles of Foods 2	2
<input type="checkbox"/> CA 124	Sanitation, Safety, and Equipment	3
<input type="checkbox"/> CA 126	Food Production Cost, Control and Management	3
<input type="checkbox"/> CA 129	Catering and Events Management	3
<input type="checkbox"/> FSN 109	Basic Nutrition for Health or	3
<input type="checkbox"/> FSN 110	Nutrition Science	3
<input type="checkbox"/> WEE 149	Work Experience Education: Occupational	1 - 8
<b>Total Units</b>		<b>15</b>

### Tasks:

- Set up Jobspeaker
- Attend Career Exploration Day
- Apply for Certificate with Counseling
- FAFSA or Dream Act due March 2
- Apply AHC Scholarship
- Utilize Job Search Resources