## Northampton Culinary Arts - Specialized Diploma (2023-24 Catalog)

Develop	Developmental Education Courses (if required)					
	ACLS050	Introduction to Academic Literacy				
	ENGL027	Writing Skills Workshop				

Placement in English and/or Mathematics must first be determined by <u>official</u> transcripts and/or placement testing. Developmental education courses are only taken if needed based on a student's placement; these courses would be in addition to the courses outlined below. Developmental education courses may extend the timeline to degree completion.

Transferring credits into NCC: Official transcripts are required; awarded credit will appear in Workday's Academic

	complete	Course #	Course Title	Credits	Gen Ed	Pre-requisites / Co-requisites
	□ COLS101	College Success	1	FYE	Exempt: COLS150 or 12+ transfer	
		CO13101	College Juccess	1	ΓIL	credits & 2.0 GPA
r 1		CULA104	Culinary Foundations	4		PRE: ServSafe Certification
ste		CULA105	Product Identification & Costing	3		PRE: CULA104
me		CULA110	Baking and Pastry Production	3		PRE: CULA105
Ser		CULA112	Culinary Skill Development	3		PRE: CULA110
		CULA115	Protein Fabrication & Utilization	3		PRE: CULA112
			Total Semester Credits:	17		
2						
2		CULA135	American Regional Cuisine	3		PRE: CULA115
Ë		CULA135 CULA145	American Regional Cuisine Culinary & Restaurant Operations	3 12		PRE: CULA115 PRE: CULA135
				12		
Ë			Culinary & Restaurant Operations	12		
ster 3 Sem.		CULA145	Culinary & Restaurant Operations  Total Semester Credits:	12 15		PRE: CULA135
r 3 Sem.		CULA145 CULA230	Culinary & Restaurant Operations Total Semester Credits: Global Cuisines (D) Advanced Culinary & Restaurant	12 15 3 12		PRE: CULA135 PRE: CULA145

## **Program Notes:**

## **Special Requirements**

Immunizations for Hepatitis A and Hepatitis B and a urinalysis are required for all Culinary Arts Students.

Current ServSafe Manager certification (before starting Culinary courses)

Students must pass each CULA course before progressing in the program.

CULA courses and COLS101 can apply towards the Culinary Arts Associate in Applied Science.

\*It is the student's responsibility to be knowledgeable of NCC graduation requirements and, if applicable, to verify transfer requirements with the 4-year institution. Courses listed on the program map are based upon the assumption that prerequisites and courses taken in previous semesters will be successfully completed.