N Culinary Arts - Specialized Diploma (2023-24 Catalog)
NORTHAMPTON

| Develinek |  |  |
| :---: | :--- | :--- |
| $\square$ | ACLSO50 | Introduction to Academic Literacy |
| $\square$ | ENGLO27 | Writing Skills Workshop |

Placement in English and/or Mathematics must first be determined by official 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 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | $\square$ | COLS101 | College Success | 1 | FYE | Exempt: COLS150 or 12+ transfer credits \& 2.0 GPA |
|  | $\square$ | CULA104 | Culinary Foundations | 4 |  | PRE: ServSafe Certification |
|  | $\square$ | CULA105 | Product Identification \& Costing | 3 |  | PRE: CULA104 |
|  | $\square$ | CULA110 | Baking and Pastry Production | 3 |  | PRE: CULA105 |
|  | $\square$ | CULA112 | Culinary Skill Development | 3 |  | PRE: CULA110 |
|  | $\square$ | CULA115 | Protein Fabrication \& Utilization | 3 |  | PRE: CULA112 |
|  |  |  | Total Semester Credits: | 17 |  |  |
| $\sim$$\dot{~}$$\dot{\sim}$$\sim$ | $\square$ | CULA135 | American Regional Cuisine | 3 |  | PRE: CULA115 |
|  | $\square$ | CULA145 | Culinary \& Restaurant Operations | 12 |  | PRE: CULA135 |
|  |  |  | Total Semester Credits: | 15 |  |  |
|  | $\square$ | CULA230 | Global Cuisines (D) | 3 |  | PRE: CULA145 |
|  | $\square$ | CULA250 | Advanced Culinary \& Restaurant Operations | 12 |  | PRE: CULA230 |
|  |  |  | Total Semester Credits: | 15 |  |  |
|  |  |  | Total Degree Credits | 47 |  |  |

## 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.

