

## NorthWest Arkansas Community College 2014 Technical Certificate - Culinary Arts

Last Nam	e	First Name	Mic	d. Initial	Student ID Number	
*CHECK	THE CATAL	OG FOR PREREQUISITES BEFORE EN	ROLLIN	G IN A CLASS		
					Name of	
POSSIBLE PLACEMENT REQUIREMENTS					Placement Test	Score
*These co	urses are for d	leveloping college level skills. These hours	will not fu	ulfill any		
degree rec	quirements at 1	NWACC. They will not transfer to a four-y	year instit	tution.		
MATH	0013	Prealgebra				
MATH	0053	Beginning Algebra*				
MATH	0103	Intermediate Algebra*				
READ	0033	College Reading*				
ENGL	0063	Intermediate Writing*				
		DATI				
		COMPLE	ETED	PREREQUISITE (se	e catalog)	GRADE
	_	uired Courses (9 Hours)				
ENGL	1013	English Composition I* OR				
ENGL	1013H	English Composition I, Honors*				
MATH	1204	College Alegbra OR				
MATH	1003	Math for A.A.S. General Education				
XXXX	XXX3	Computer Skills Elective		-		-
Culinary	Arts Roquirod	Courses (27 Hours)				
CULY	1003	Safety and Sanitation				
HOSP	1003	Introduction to Hospitality				
HOSP	1303	Hospitality Purchasing*		HOSP 1003		-
CULY	1103	Intro to Food Prep and Theory*		CULY 1003, HOSP 12	203	
CULY	1203	Stock, Sauces and Soups*		CULY 1003, CULY 1	•	•
CULY	1303	Center of the Plate Applications*		CULY 1003, CULY 1	•	
CULY	1403	Garde Manger* OR		CULY 1003, CULY 1	103, CULY 1203	
CULY	2003	World Cuisine*		CULY 1003, CULY 1	103,	
CULY	2103	Contemporary Cuisine*		CULY 1003, CULY 1	103, CULY 1203	
CULY	2203	Culinary Internship*		Program Director Perm	nission	
Total sem	ester hours red	quired for certificate: 36				
* Check th	e college catalo	og for prerequisites/co-requisites before enrolli	ing in this	class		
15 credit h	ours are require	ed in residence at NWACC to graduate				
My advi	isor has exp	lained this degree plan and I under	rstand t	hat I am responsible	for following the above g	guidelines as
defined	in the colleg	ge catalog for course prerequisites.				
					Date:	
Student's Signature:					Date:	

Revised January 29, 2013