

Curriculum Sequence Checklist

Catering Management Certificate – C25110C

	<u>Prerequisite</u>	<u>Class</u>	<u>Lab</u>	<u>Clin./Exp.</u>	<u>Credit</u>
First Semester (Fall)					
CUL 110 Sanitation and Safety	(None)	2	0	0	2
CUL 135 Food and Beverage Service	(CUL 135A Co-Req.)	2	0	0	2
CUL 135A Food and Beverage Service Lab	(CUL 135 Co-Requisite)	0	2	0	1
HRM 245 HR Mgmt - Hospitality	(DRE 097)	3	0	0	3
Semester Total					8
Second Semester (Spring)					
CUL 130 Menu Design	(None)	2	0	0	2
CUL 140 Culinary Skills I	(DMA 030 Prereq, CUL 110 Co-Requisite)	2	6	0	5
OR					
CUL 142 Fundamentals of Food	(DMA 030 Prereq., CUL 110 Co-Requisite)	2	6	0	5
Semester Total					7
Total Hours for Graduation					15

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