

<b>Program:</b>	<b>ICC.CERT Institutional and Commercial Cooking Certificate (18 credits)</b>		<b>Division:</b> Business
<b>Student:</b>		<b>ID#:</b>	Catalog Year: 2025-2026

Developmental Education Courses (if required)								
<input type="checkbox"/>	EAP-018	Intensive Academic English	<input type="checkbox"/>	MAT-020	Basics of College Math	<input type="checkbox"/>	COM-017/019	Foundational Reading/Writing
<input type="checkbox"/>	EAP-020/040	EAP Reading I and Writing I	<input type="checkbox"/>	MAT-03_		<input type="checkbox"/>	COM-097	Academic Literacy I
<input type="checkbox"/>	EAP-050/060	EAP Writing II and Reading II				<input type="checkbox"/>	COM-098	Academic Literacy II

#### SEMESTER BY SEMESTER MAP FOR FULL-TIME STUDENTS

Courses are listed in preferred order of completion. Plans may be modified by adding more semesters.

SEMESTER 1 – Fall 1 (6 credits)					
	Course#	Course Name	Cr.	Pre-requisites/ Co-requisites	Semesters
M	CULA-101	Introduction to Institutional Cooking	3	HS Diploma or GED	FA8A
M	CULA-105	Basic Culinary Skills and Techniques	3	HS Diploma or GED	FA8A

SEMESTER 2 – Fall 2 (6 credits)					
	Course#	Course Name	Cr.	Pre-requisites/ Co-requisites	Semesters
M	CULA-120	Nutrition and Meal Planning	3	CULA-101, CULA-105	FA8B
M	CULA-125	Large-Scale Food Production and Equipment	3	CULA-101, CULA-105	FA8B

SEMESTER 3 – Spring 1 (6 credits)					
	Course#	Course Name	Cr.	Pre-requisites/ Co-requisites	Semesters
M	CULA-130	Industrial Baking and Pastry	3	CULA-101, CULA-125	SP8A
M	CULA-135	Catering and Bulk Food Service	3	CULA-101, CULA-125	SP8A

The Institutional and Commercial Cooking Credit Certificate program is designed to prepare students with the specialized skills needed to excel in high-volume food service operations, such as hospitals, schools, corporate dining, and nonprofit food service organizations. The program provides didactic and hands-on training in food safety (ServSafe certification), nutrition, food production and distribution, and kitchen management within a community-based setting. This real-world training will reinforce technical skills while emphasizing efficiency, nutrition, and food sustainability-all crucial aspects of institutional culinary operations.

Date Created: April 2025	Updated: June 2025	FA8A Fall Bi-Term1; FA8B Fall Bi-Term 2 SP8A Spring Bi-Term 1; SP8B Spring Bi-Term 2 M=Major; E=Elective; G=GenEd
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