

Culinary Arts (Certificate)

CERTIFICATE PROGRAM MAP

wcc.yccd.edu/cul

- ✓ Earn a Certificate of Achievement that can lead directly to employment or continued studies toward an associate degree



WOODLAND
COMMUNITY
COLLEGE

Recommended Course Sequence

The program map below is a sequence of courses you can follow to efficiently complete your degree requirements. This map does not replace your Student Education Plan, so be sure to talk with a WCC counselor to pick the right courses for your academic goals.



SEMESTER 1 — YOUR FIRST FALL SEMESTER

MAJOR REQUIREMENT 2.0 UNITS

CUL72 Introduction to Purchasing for Food Service & Hospitality

MAJOR REQUIREMENT 0.5 UNITS

CUL54 Sanitation, Safety, and Storage

MAJOR REQUIREMENT 3.0 UNITS

CUL76A Basic Food Preparation

MAJOR REQUIREMENT 3.0 UNITS

CUL74 Introduction to Baking and Pastry

MAJOR REQUIREMENT 4.0 UNITS

CUL77A Introduction to Restaurant Operations

SEMESTER 2

MAJOR REQUIREMENT 3.0 UNITS

CUL76B Advanced Food Preparation

MAJOR REQUIREMENT 4.0 UNITS

CUL77B Advanced Restaurant Operations

MAJOR REQUIREMENT 2.0 UNITS

CUL78 Introduction to Catering and Event Hospitality

MAJOR REQUIREMENT 2.0 UNITS

CUL80 Food Service Operations and Management

This program belongs to the Business, Hospitality and Entrepreneurship Interest Area

Interest Areas at WCC bring together support services and staff around groupings of related majors.

Explore majors and support services in this area:

» wcc.yccd.edu/areas

Meet with a counselor to create your education plan:

» wcc.yccd.edu/counseling



Prepare for careers

- Prep Cook
- Line Cook
- Short-Order Cook
- Lead Line Cook
- Careers in restaurants, hotels, casinos, bakeries and other food service establishments

Get help finding jobs and planning your career:

» wcc.yccd.edu/career-center