

**2007 - 2008 CERTIFICATE CHECKLIST
Culinary Arts**

Name (last,first):

Student ID:

Date:

Evaluator:

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All courses must have a grade of "C" or above.

A minimum of 12 or two-thirds (whichever is greater) of the required units of the specific subject matter must be completed at Delta College.

Units earned through Credit by Exam do not apply.

Minimum units required = 47.0

Evaluation Only

Applied:

Year

Term:

Summer

Fall

Spring

Status:

Pending

Complete

Denied

Notes:

IP = In-Progress & Needed, N = Need

Sum = Summer, Fal = Fall, Spr = Spring

Certificate Requirements:

		Units	Status
CUL ART 1	Intro Hospitality Industry	2.0	
CUL ART 3	Sanitation & Safety	2.0	
CUL ART 4	Food & Bev Cost Tech	2.0	
CUL ART 5	Commercial Food Prep	4.0	
CUL ART 7	Baking	3.0	
CUL ART 8	European Pastry Prod	4.0	
CUL ART 9	Restaurant Operations	9.0	
CUL ART 11	Menu Planning	1.5	
CUL ART 13	Purchasing & Receiving	1.5	
CUL ART 19	Kitchen Management	9.0	
CUL ART 25	Foodservice Management	2.0	
CUL ART 27	Garde Manger	1.5	
CUL ART 29	Beverage Management	1.5	
FCS 6	Nutrition	3.0	
FCS 93V	Work Experience: FCS	1.0	