

2008 - 2009 CERTIFICATE CHECKLIST
Culinary Arts

Name (last,first):		
Student ID:	Date:	
Evaluator:		
David Bayne	dbayne@deltacollege.edu	(209) 954-5004
Chris Leach	cleach@deltacollege.edu	(209) 954-5821
Jennifer Ohta	johta@deltacollege.edu	(209) 954-5010
<p>All courses must have a grade of "C" or above.</p> <p>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.</p> <p>Units earned through Credit by Exam do not apply.</p> <p>Minimum units required = 47.0</p>		
Evaluation Only		
Applied:	Term:	Status:
<input type="checkbox"/>	Summer 2008	<input type="checkbox"/> Pending
<input type="checkbox"/>	Fall 2008	<input type="checkbox"/> Complete
<input type="checkbox"/>	Spring 2009	<input type="checkbox"/> 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	