

Vegetarian Culinary Arts Certificate

Suggested Sequence

Summer 1

_____	RELB/RELT *Religion Course.....	3
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Fall Semester

_____	NOND 101	Southern Connections.....	1
_____	VGCA 151	Food Safety and Sanitation.....	2
_____	VGCA 161	Intro to Culinary Arts and Skills.....	2
_____	VGCA 171	Intro to Food Purchasing, Prep, and Present.....	3
_____	VGCA 101	Prof. Cooking: Vegetarian Main Dish & Entrée I....	1
_____	VGCA 105	Prof. Cooking: Baking and Pastry I.....	1
_____	VGCA 109	Prof. Cooking: Soups, Sandwiches, & Salads I....	1
_____	VGCA 113	Prof. Cooking: Desserts I.....	1
_____	VGCA 117	Prof. Cooking: Vegetables, Grains, Sides I.....	1
_____	VGCA 121	Prof. Cooking: Fresh and Raw I.....	1
_____	VGCA 125	Inter. Ethnic Cuisines: The Americas I.....	1
_____	VGCA 140	**Prof. Cooking: Beverages I (Elective).....	1
_____	VGCA 142	**Prof. Cooking: Fish and Poultry (Elective).....	1
			16

Winter Semester

_____	PEAC 125	Fitness for Collegiate Life.....	1
_____	HLNT 125	Nutrition for Life Enhanced.....	2
_____	VGCA 175	Intro to Culinary Supervision and Manage.....	2
_____	VGCA 181	Intro to Marketing for Culinary Professionals.....	1
_____	VGCA 191	Health Benefits of Vegetarian Diets I.....	2
_____	VGCA 130	Nutritional Cooking I.....	1
_____	VGCA 102	Prof. Cooking: Vegetarian Main Dish & Entrée II..	1
_____	VGCA 106	Prof. Cooking: Baking and Pastry II.....	1
_____	VGCA 110	Prof. Cooking: Soups, Sandwiches, & Salads II....	1
_____	VGCA 114	Prof. Cooking: Desserts II.....	1
_____	VGCA 118	Prof. Cooking: Vegetables, Grains and Sides II....	1
_____	VGCA 126	Inter. and Ethnic Cuisines: Europe and Asia I.....	1
_____	VGCA 146	**Prof. Cooking: Appetizers I (Elective).....	1
_____	VGCA 144	**Prof. Cooking: Beef (Elective).....	1
			16

Summer 2

_____	VGCA 192	Culinary Arts Internship.....	4
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*Prerequisite before starting Vegetarian Culinary Arts Certificate.

**Choose 1 Elective per semester.

TOTAL HOURS 39