

Culinary Arts (CA44)

Diploma eMap

This eMap, along with regular meetings with your program advisor and using DegreeWorks, will help you remain on track to finish your program as quickly as possible and graduate from Georgia Northwestern Technical College. This eMap is intended to be used when beginning the program in Fall semester. Starting the program in Spring or Summer semesters may alter the suggested courses or course availability. This pathway is based on the 2024-2025 academic year.



OCCUPATIONAL CURRICULUM (44 Credit Hours)

Please note: If enrolling for the Fall semester, Occupational Curriculum should be taken first.

1 st set of suggested courses			
Course		Hours	Completed
CUUL 1000	Fundamentals of Culinary Arts	4	<input type="checkbox"/>
CUUL 1110	Culinary Safety and Sanitation	2	<input type="checkbox"/>
CUUL 1120	Principles of Cooking (Prerequisite: CUUL 1110)	6	<input type="checkbox"/>
MGMT 1115	Leadership	3	<input type="checkbox"/>

2 nd set of suggested courses			
Course		Hours	Completed
CUUL 1320	Garde Manger (Prerequisite: CUUL 1120)	4	<input type="checkbox"/>
CUUL 1220	Baking Principles (Prerequisite: CUUL 1120)	5	<input type="checkbox"/>
CUUL 1129	Fundamentals of Restaurant Operations (Prerequisite: CUUL 1120)	4	<input type="checkbox"/>

3 rd set of suggested courses			
Course		Hours	Completed
CUUL 1370	Culinary Nutrition and Menu Development (Prerequisite: CUUL 1120)	3	<input type="checkbox"/>
CUUL 2144	Advanced Baking (Prerequisite: CUUL 1220)	3	<input type="checkbox"/>
CUUL 2142	International Cuisine* (Prerequisite: CUUL 1320)	3	<input type="checkbox"/>

CUUL 2142 and CUUL 2144 are the recommended courses.

3 rd set of suggested courses			
Course		Hours	Completed
CUUL 2160	Contemporary Cuisine (Prerequisite: CUUL 1120, CUUL 1320)	4	<input type="checkbox"/>

BASIC SKILLS COURSES (8 Credit Hours)

Please note: The Culinary Arts Degree program begins every Fall. Basic Skills Courses should be taken at the end of the program so as not to delay beginning the program Fall semester. If beginning in Spring or Summer, student may begin Basic Skills Courses until the fall program begins.

Basic Skills Courses			
Course		Hours	Completed
COMP 1000	Introduction to Computer Literacy	3	<input type="checkbox"/>
ENGL 1005	Applied Technical Communication	3	<input type="checkbox"/>
EMPL 1000	Interpersonal Relations and Professional Development	2	<input type="checkbox"/>
MATH 1012	Foundations of Mathematics	3	<input type="checkbox"/>

Total Credit Hours: 52 Minimum Credit Hours Required for Graduation

Program Planning Notes:

- Classes for this program are offered at the Floyd County Campus.
- The Culinary Arts program begin every Fall. Students should keep this in mind when enrolling in the program or scheduling courses. If a student joins GNTC in spring or summer they should begin working on their Basic Skills Courses as they wait for the fall cohort to begin.
- Certificates are embedded into the Culinary Arts Diploma program. Students will earn a Catering Specialist Certificate (CS61), Food Production Worker Certificate (FPW1), and Prep Cook Certificate (PC51) upon graduating from the Culinary Arts Diploma program. For certificate requirements and information, please see the Culinary Arts Certificates eMap.

Additional information for the Culinary Arts Diploma and program requirements can be found in at [GNTC 2024-2025 Catalog](#).