

# Catering Specialist (CS61)

## Certificate 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.*



### 1<sup>st</sup> set of suggested courses

Course	Hours	Completed
CUUL 1110 Culinary Safety and Sanitation	2	<input type="checkbox"/>
CUUL 1120 Principles of Cooking (Prerequisite: CUUL 1110)	6	<input type="checkbox"/>

### 2<sup>nd</sup> set of suggested courses

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

### 3<sup>rd</sup> set of suggested courses

Course	Hours	Completed
CUUL 2160 Contemporary Cuisine (Prerequisite: CUUL 1220, CUUL 1320)	4	<input type="checkbox"/>

### Catering Specialist Certificate Planning Notes:

- Classes for this program are offered at the Floyd County Campus.
- The Catering Specialist Certificate can be earned concurrently with the completion of the Culinary Arts AAS Degree or Culinary Arts Diploma.

Additional information for the Catering Specialist Certificate and program requirements can be found at [GNTC 2024-2025 Catalog](#).

**Total Credit Hours: 25 Minimum Credit Hours Required for Graduation**