

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 2026-2027 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
CHEF 1000	Fundamentals of Culinary Arts	3	☐
CHEF 1110	Culinary Safety and Sanitation	3	☐
CHEF 1120	Principles of Cooking (Prerequisite: CHEF 1110)	6	☐
MGMT 1115	Leadership	3	☐

2 nd set of suggested courses			
Course		Hours	Completed
CHEF 2010	Garde Manger (Prerequisite: CHEF 1120)	4	☐
CHEF 1500	Baking Principles I (Prerequisite: CHEF 1120)	5	☐
CHEF 1530	Fundamentals of Restaurant Operations (Prerequisite: CHEF 1120)	5	☐

3 rd set of suggested courses			
Course		Hours	Completed
CHEF 1150	Introduction to Nutrition & Sustainable Practices (Prerequisite: CHEF 1120)	3	☐
CHEF 1510	Menu Development (Prerequisite: CHEF 1120)	2	☐
CHEF 2250	Advanced Baking Principals (Prerequisite: CHEF 1220)	6	☐
CHEF 2020	International Cuisine* (Prerequisite: CHEF 2010)	3	☐

CHEF 2020 and CHEF 2250 are the recommended courses.

3 rd set of suggested courses			
Course		Hours	Completed
CHEF 2030	Contemporary Cuisine (Prerequisite: CHEF 1120, CHEF 2010)	4	☐

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, students may begin Basic Skills Courses until the fall program begins.

Basic Skills Courses			
Course		Hours	Completed
COMP 1000	Introduction to Computer Literacy	3	☐
ENGL 1005	Applied Technical Communication	3	☐
EMPL 1000	Interpersonal Relations and Professional Development	2	☐
MATH 1012	Foundations of Mathematics	3	☐

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.
- Program Advisor for CA44 is Chef Greg Paulson, gpaulson@gntc.edu

Additional information for the Culinary Arts Diploma and program requirements can be found in at [GNTC 2026-2027 Catalog](#).