

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 2026-2027 academic year.



1st set of suggested courses

Course	Hours	Completed
CHEF 1110 Culinary Safety and Sanitation	3	☐
CHEF 1120 Principles of Cooking (Prerequisite: CHEF 1110)	6	☐

2nd set of suggested courses

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

3rd set of suggested courses

Course	Hours	Completed
CHEF 2030 Contemporary Cuisine (Prerequisite: CHEF 1500, CHEF 2010)	4	☐

Total Credit Hours: 27 Minimum Credit Hours Required for Graduation

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.
- Program Advisor for CS61 is Chef Greg Paulson, gpaulson@gntc.edu

Additional information for the Catering Specialist Certificate and program requirements can be found at [GNTC 2026-2027 Catalog](#).