

Food Production Worker (FPW1)

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.



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	☐

2 nd set of suggested courses			
Course		Hours	Completed
CHEF 1530	Fundamentals of Restaurant Operations (Prerequisite: CHEF 1120)	5	☐

Total Credit Hours: 18 Minimum Credit Hours Required for Graduation

Food Production Worker Certificate Planning Notes:

- Classes for this program are offered at Floyd County Campus.
- The Food Production Worker Certificate can be earned concurrently with the completion of the Culinary Arts AAS Degree or Culinary Arts Diploma.
- Program Advisor for FPW1 is Chef Greg Paulson, gpaulson@gntc.edu

Additional information for the Food Production Worker Certificate and program requirements can be found at [2026-2027 Catalog](#)