



## Culinary Basics Certificate - Academic Planner

Certificate: 97-316-1

Campus: Fond du Lac

Curriculum for 2013-2014

10/11/2012

✓	T/G	Course		Title	Hours/ Week			Total		Prerequisites and/or Corequisites	Typically Offered			Comments
		Subj	Num		Lec	Lab	Other	Hours	Credits		S	F	SP	
	T	316	100	Food Principles 1	3			54	3			x		
	T	316	101	Food Principles 2		2		36	1	316-100 Food Priniciples 1			x	
	T	316	147	Sanitation and Safety	2			36	2			x		
	T	316	160	Baking		4		72	2			x	x	
<b>Total Certificate Credits</b>									<b>8</b>					

T/G: T - Technical Studies course; G - General Studies course

Semester Codes: S-Summer; F-Fall; SP-Spring

Curriculum and program acceptance requirements are subject to change.

For a complete list of course descriptions for this program, please consult the College Catalog at <http://www.morainepark.edu/MPTCCatalog>.