





Food Production

College-approved Certificate

Semester 1		Credits
CULA 139	Culinary Certification 	3 <input type="checkbox"/>
CULA 140	Culinary Concepts 	3 <input type="checkbox"/>
CULA 143	Foundations of Baking 	3 <input type="checkbox"/>
CULA 156	Nutrition and Food Trends 	3 <input type="checkbox"/>

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Semester 2		Credits
CULA 123	Table Service 	3 <input type="checkbox"/>
CULA 135	Garde Manger 	3 <input type="checkbox"/>
CULA 146	American Regional Cuisine 	3 <input type="checkbox"/>
CULA 157	Meat Fabrication and Charcuterie 	3 <input type="checkbox"/>

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CONGRATULATIONS
You've Arrived!

This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Your academic advisor will provide you with clear direction needed to stay on course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.

Milestones

Upon successful completion of this program, a College-approved Food Production Certificate will be awarded. In addition, the student has the opportunity to earn additional certifications:

Semester 1: NRAEF ServSafe Certification
NRAEF ManageFirst Purchasing Certification
NRAEF ManageFirst Nutrition Certification

Semester 2: NRAEF ManageFirst Customer Service Certification

About Developmental Courses

Developmental courses do not satisfy graduation requirements, but are required for those who place into them and will appear on a student's transcript. Placement into one of the following courses indicates that a student needs additional preparation before enrolling in college-level courses:

ENGL 091	Preparing for College Reading I
ENGL 092	Preparing for College Reading II
ENGL 095	Reading and Writing Seminar
ENGL 098	Reading and Writing Studio
ENGL 099	Introductory Writing
MATH 001-003	Preparing for College Math I-III
MATH 010	Fundamentals of Mathematics
MATH 011	Introductory Algebra
MATH 012	Intermediate Algebra
MATH 060	Math Literacy
MATH 061	Non-algebra Support
MATH 065	Integrated Preparation for College Algebra

KEY

Keep an eye out for these symbols, which give important information about certain courses.



These courses have no prerequisites or developmental courses required.



These courses are only offered in certain semesters.



Students must earn a minimum grade in these courses to remain in the program.



Eligible electives for this program are listed on the reverse. Watch for this symbol.

HELPFUL HINTS



Summer and/or Winter Session classes may be available for your program to help you finish on time. See your advisor or visit the online course search for availability.



Taking 15 credits/semester or 30 credits/year will help you stay on track to finish your degree in two years.

Program Notes

All culinary lab classes have a culinary uniform and knife kit policy. Items needed for classes are as follows: chef jacket, chef pants, chef skull cap, chef apron, knife kits, and slip resistant shoes. Chef jackets and knife kits may be purchased from the Massasoit bookstore. All other items may be purchased from the Massasoit bookstore or other preferred locations. The Table Service class uniforms can be purchased at other locations and will be further explained during the first week of Table Service class.

Some courses may have prerequisites, which are courses that **must** be taken prior to a particular course. For details, log into Degree Works through your MyMassasoit portal.

A minimum of 24 credits and 8 courses is required for completion. The same course may not be used to satisfy two different course requirements.

After Graduation/Completion

Consider joining and/or visiting sites of professional organization such as:

American Cheese Society: www.cheesesociety.org
 American Culinary Federation: www.acfchefs.org
 American Hotel and Lodging Association: www.ahla.com
 American Wine Society: www.americanwinesociety.org
 Hospitality Sales and Marketing Association International: www.hsmi.org
 The American Institute of Food & Wine: www.aiwf.org
 Les Clefs d'Or International: www.lesclefsdor.net
 International Association of Culinary Professionals: www.iacp.com
 James Beard Foundation: www.jamesbeard.org
 North American Sommelier Association: www.nasommelier.com
 Research Chefs Association: www.culinology.org
 Seafood Watch: www.seafoodwatch.org
 Women Chefs and Restaurateurs: www.womenchefs.org

Resources for Academic Success

All college phone numbers are
508-588-9100 + extension.

Student Central

Admissions, financial aid, registration & payments

massasoit.edu/studentcentral
studentcentral@massasoit.mass.edu

Brockton | Student Center, Upper Level
 Canton | First Floor, C121

Admissions: x1411 Financial Aid: x1479
 Registrar: x1949 Student Accounts: x1507

Testing & Assessment

massasoit.edu/testing

Brockton | Student Center, Lower Level | x1991

Advising, Career & Transfer Center

massasoit.edu/act-center
act@massasoit.edu

Brockton | Student Center, Lower Level | x1461
 Canton | First Floor, C126 | x2516

Academic Resource Center

Tutoring & academic support services

massasoit.edu/arc

Brockton | Student Center, Lower Level | x1801
 Canton | First Floor, C126 | x2516

Access & Disability Resources

massasoit.edu/adr | x1807

Division Dean

Dr. Michael Roggow | bus.tech@massasoit.mass.edu | x1677

Brockton

1 Massasoit Boulevard
 Brockton, MA 02302

Canton

900 Randolph Street
 Canton, MA 02021

Middleborough

49 Union Street
 Middleborough, MA 02346

508-588-9100
massasoit.edu