

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"/>
			12

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"/>
			12



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

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](http://www.cheesesociety.org)  
American Culinary Federation: [www.acfchefs.org](http://www.acfchefs.org)  
American Hotel and Lodging Association: [www.ahla.com](http://www.ahla.com)  
American Wine Society: [www.americanwinesociety.org](http://www.americanwinesociety.org)  
Hospitality Sales and Marketing Association International: [www.hsmi.org](http://www.hsmi.org)  
The American Institute of Food & Wine: [www.aiwf.org](http://www.aiwf.org)  
Les Clefs d'Or International: [www.lesclefsdor.net](http://www.lesclefsdor.net)  
International Association of Culinary Professionals: [www.iacp.com](http://www.iacp.com)  
James Beard Foundation: [www.jamesbeard.org](http://www.jamesbeard.org)  
North American Sommelier Association: [www.nasommelier.com](http://www.nasommelier.com)  
Research Chefs Association: [www.culinology.org](http://www.culinology.org)  
Seafood Watch: [www.seafoodwatch.org](http://www.seafoodwatch.org)  
Women Chefs and Restaurateurs: [www.womenchefs.org](http://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](http://massasoit.edu/studentcentral)  
[studentcentral@massasoit.mass.edu](mailto: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](http://massasoit.edu/testing)

Brockton | Student Center, Lower Level | x1991

### Advising, Career & Transfer Center

[massasoit.edu/act-center](http://massasoit.edu/act-center)  
[act@massasoit.edu](mailto:act@massasoit.edu)

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

### Academic Resource Center

Tutoring & academic support services

[massasoit.edu/arc](http://massasoit.edu/arc)

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

### Access & Disability Resources

[massasoit.edu/adr](http://massasoit.edu/adr) | x1807

### Division Dean

Michael Roggow, Ed.D. | [bus.tech@massasoit.mass.edu](mailto: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**