



# NSCC Guided Pathway

2020-21

## Culinary Arts & Food Services Certificate (CLC)

### – Agriculture and Food Services Pathway

Certificate • Career & Technical Education and Business Division

Recommended Course Selection Sequence		Required	Credits	Course Offered	CPL Option	Completion
CFS103	Cooking Techniques 1	Ⓡ	6			<input type="checkbox"/>
CFS107	Introduction to Bakeshop	Ⓡ	3			<input type="checkbox"/>
CFS228	Food & Beverage Cost Control	Ⓡ	3	Danvers or Online		<input type="checkbox"/>
Liberal Arts Elective		Ⓡ	3		X	<input type="checkbox"/>
PRO100	Introduction to the Professional Portfolio	Ⓡ	1			<input type="checkbox"/>
CFS111	Cooking Techniques 2	Ⓡ	6			<input type="checkbox"/>
CMP101	Composition 1	Ⓡ	3		X	<input type="checkbox"/>
ITR200	Internship	Ⓡ	2		X	<input type="checkbox"/>
<b>Total Program Credits:</b>			<b>27</b>			

#### Program Notes

- Open admissions
- Evening program
- Stackable credential

#### Campus Information

- Culinary Lab courses offered  
Essex North Shore Agricultural and Technical School - Pending Agreement

#### Additional Graduation Requirements

- Cumulative CLGPA at or above 2.0
- Submit your intent to graduate form at: [www.northshore.edu/registrar](http://www.northshore.edu/registrar)

#### Advising Notes

- This certificate is designed upon completion to prepare a student for entry level employment in the culinary arts field.
- For students interested in continuing their education in the culinary arts field, courses in this certificate count towards Culinary Arts Degree.
- Courses are listed in the recommended order you should take them.
- Many courses have prerequisite requirements that must be fulfilled to be eligible to enroll in the course.

Ⓡ Required course for degree

X Center for Alternative Studies & Educational Testing (CAS) – Course competencies and prerequisites may be fulfilled through Credit for Prior Learning (CPL). Visit [www.northshore.edu/cas](http://www.northshore.edu/cas) for more information.



**Congratulations NSCC Graduate!**