

SUSTAINABLE CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

Suggested Course Sequence

Year 1

Fall		Units
HOSP 23	Culinary Foundations I	3
HOSP 58	Sanitation, Safety, Equipment	3
HOSP 78	Bakeshop: Basic Baking Techniques	1
WORK 96	Professional and Essential Skills	1
Units		8
Spring		
HOSP 20	Catering	2
HOSP 24	Culinary Foundations II	3
WORK 99	Career-Focused Work Experience	1
Units		6
Summer		
HOSP 21	Urban Agriculture Culinary Arts	1.5
HOSP 22	Farm to Table Sustainable Cooking	1.5
Units		3
Total Units		17