

Student Name: \_\_\_\_\_

September, 2007

Student ID (Last Four Digits of Social Security #): \_\_\_\_\_

NEW HAMPSHIRE COMMUNITY COLLEGE  
2020 Riverside Drive, Berlin, NH 03570

**FOOD SERVICE PRODUCTION CERTIFICATE TRANSCRIPT CHECKLIST**

Minimum Credit Hours Required 25

**MAJOR SPECIALIZATION / RELATED COURSES - (22 Credits)**

CUL111 Soups, Sauces, and Basic Techniques	(1) ___	CUL118 Patisserie	(1) ___
CUL112 Intro Food Production	(1) ___	CUL119 Classical Desserts	(1) ___
CUL113 Hot Food Techniques	(1) ___	CUL121 Baking Theory	(3) ___
CUL114 Pantry	(1) ___	CUL122 Intro to GardeManger	(1) ___
CUL115 Food Theory and Meat Fabrication	(3) ___	CUL219 Regional American Cuisine	(1) ___
CUL116 Food Service Sanitation	(3) ___	CUL220 A la Carte Cookery	(1) ___
CUL117 Intro to Baking	(1) ___	CUL221 International Cuisine	(1) ___
		CUL223 History & Culture Theory	(1) ___
		CUL224 Healthy Cuisine	(1) ___

**SCIENCE - (3 Credits)**

CHE112 Nutrition (3) \_\_\_

All courses are required unless otherwise indicated.