

CULINARY TENTATIVE COURSE OFFERINGS

D = Day Classes; E = Evening Classes; OL = Online

CA = Carroll; CO = Coweta; DG = Douglas; LG = LaGrange; OL= Online

de=dual enrollment

CUUL	Course Title	SPRING
2140	Advanced Baking and International Cuisine <ul style="list-style-type: none"> • Prerequisite: CULL 1220 and CUUL 1320 	
1129	Fundamentals of Restaurant Operations <ul style="list-style-type: none"> • Prerequisite: CULL 1120 	E-CO E-DG de-CO;de-DG
1370	Culinary Nutrition and Menu Development <ul style="list-style-type: none"> • Prerequisite: CULL 1120 	
1450	Food Service Manager in Training I <ul style="list-style-type: none"> • Prerequisite: None 	
1400	Basic Nutrition <ul style="list-style-type: none"> • Prerequisite: Regular Status 	OL de-CO;de-DG
1110	Culinary Safety and Sanitation <ul style="list-style-type: none"> • Prerequisite: None 	E-LG
1000	Fundamentals of Culinary Arts <ul style="list-style-type: none"> • Prerequisite: None 	E-LG
1120	Principles of Cooking <ul style="list-style-type: none"> • Prerequisite: CUUL 1110 	E-CO E-DG E-LG

***DISCLAIMER:** Course offerings are subject to change at the dean, associate dean, program chair, and/or instructor's request. Changes may be due to student need, changes made at the state level, and/or by WGTC administration. Course offerings may be cancelled due to low enrollment each semester.

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1220	Baking Principles <ul style="list-style-type: none">• Prerequisite: CUUL 1120	
1320	Garde Manger <ul style="list-style-type: none">• Prerequisite: CUUL 1120	E-CO E-DG
2190	Principles of Culinary Leadership	OL
2160	Contemporary Cuisine <ul style="list-style-type: none">• Prerequisite: CULL 1220 and CULL 1320	

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