



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

ID: \_\_\_\_\_

Date: \_\_\_\_\_

Counselor Contact: \_\_\_\_\_

**Major Requirements: 30-37 units**

**A grade of “C” or better is required in the following courses**

<b>CERTIFICATE OF ACHIEVEMENT (F.5682.CA)</b>	<b>C-ID</b>	<b>Units</b>	<b>Completed</b>	<b>In Progress</b>	<b>Planned</b>
FN 1, Principles of Food Preparation	NUTR 120	3			
FN 40, Nutrition	NUTR 110	3			
FN 42, Child Nutrition		3			
FN 45, Therapeutic Diets		3			
FSM 11, Food Service Supervision		2			
FSM 15, Food Production Management		2			
FSM 19, Work Experience Education		1-4			
FSM 35, Food Services, Sanitation, Safety & Equipment		2			
<b>Electives; Select 4 courses:</b>					
BIOL 11A, Biology for Science Majors I	BIOL 190	5			
CHEM 3A, Introductory General Chemistry	CHEM 101	4			
FN 41, Sports Nutrition		3			
FN/WSTS 43, Women’s Nutrition		3			
FSM 25, Food and Beverage Purchase and Control		2			
FSM 38, Quantity Food Preparation		3			

**Notes:**

1. Some of the above courses may have prerequisites. See the catalog or schedule of classes.
2. The \_\_\_\_\_ requires completion of the major (30-37 units) with a “C” or better grade in each course.