

Culinary Arts Certificate (CIP 12.0503)

Purpose: The one-year certificate in culinary arts prepares students for entry level positions in the food service industry. This certificate can lead to certification through the American Culinary Federation. The objective of the program is to give the student basic culinary and management skills that are utilized in today's food service industry.

Program Requirements: The program includes 24 hours of culinary arts classes, 11 hours of management classes, a computer science class and a semester long practicum. All students are expected to handle and process a variety of flesh based protein items during their education. During the first and second semester, students are required to enroll in all of the classes listed. Exceptions require prior approval from the program director. It is strongly suggested that prospective students visit with the program director prior to enrolling.

<i>Course Number</i>	<i>Course Title</i>	<i>Credits</i>
First Semester		
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
CHEF 2201	Intermediate Food Preparation	2
CHEF 2302	Saucier	3
HAMG 1324	Hospitality Human Resources Management	3
PSTR 1301	Fundamentals of Baking	<u>3</u>
		16
Second Semester		
CHEF 1302	Principles of Healthy Cuisine	3
CHEF 1310 or	Garde Manger or	3
CHEF 1340	Meat Preparation and Cooking	
CHEF 1341	American Regional Cuisine	3
CHEF 1345	International Cuisine	3
IFWA 1318 or	Nutrition for the Food Service Professional or	<u>3</u>
IFWA 1310	Nutrition and Menu Planning	
		15
Third Semester (Summer)		
POFI 1301	Computer Applications I	3
*CHEF 1264	Practicum (or Field Experience) Culinary Arts/Chef Training	2
CHEF 1291	Current Events in Culinary Arts	<u>2</u>
		7
Total Credits Required for Culinary Arts Certificate		38
*Capstone Course		

Culinary Arts - Culinary Management Certificate (CIP 12.0503)

Purpose: To provide students with basic management skills utilized in today's food service industry. This certificate is designed to complement the culinary arts certificate and can lead to certification through the American Culinary Federation. The objective is to prepare students for entry level kitchen management positions.

Program Requirements: The certificate program includes 19 hours of culinary management classes, a computer science class and a semester long practicum. It is strongly suggested that prospective students visit with the program director prior to enrolling.

<i>Course Number</i>	<i>Course Title</i>	<i>Credits</i>
First Semester		
CHEF 1205	Sanitation and Safety	2
HAMG 1321	Introduction to the Hospitality Industry	3
HAMG 1324	Hospitality Human Resources Management	3
IFWA 1217	Food Production and Planning	<u>2</u>
		10
Second Semester		
CHEF 1291	Current Events in Culinary Arts	2
IFWA 1318	Nutrition for the Food Service Professional	3
POFI 1301	Computer Applications I	3
RSTO 2301	Principles of Food and Beverage Controls	<u>3</u>
		11
Third Semester (Summer)		
*CHEF 1265	Practicum (or Field Experience) Culinary Arts/Chef Training	<u>2</u>
		2
Total Credits Required for Culinary Management Certificate		23
*Capstone Course		