

Culinary Arts Certificate

Articulated Credit

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.

<i>Course Number</i>	<i>Course Title</i>	<i>Credits</i>
First Semester		
CHEF 1301	Basic Food Preparation	3
PSTR 1301	Fundamentals of Baking	3
CHEF 2302	Saucier	3
CHEF 2301	Intermediate Food Preparation	3
CHEF 1305	Sanitation and Safety	3
HAMG 1324	Hospitality Human Resources Management	3
		<u>18</u>
Second Semester		
CHEF 1345	International Cuisine	3
CHEF 1341	American Regional Cuisine	3
CHEF 1302	Principles of Healthy Cuisine	3
CHEF 1310	Garde Manger	3
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1291	Current Events in Culinary Arts	2
		<u>17</u>
Third Semester		
BCIS 1405 or COSC 1401	Business Computer Applications or Microcomputer Applications	4
*CHEF 1365	Practicum	3
		<u>7</u>
Total Credits Required for Culinary Arts Certificate		42

* Capstone Course

Culinary Arts - Culinary Management Certificate

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.

<i>Course Number</i>	<i>Course Title</i>	<i>Credits</i>
First Semester		
CHEF 1305	Sanitation and Safety	3
HAMG 1324	Hospitality Human Resources Management	3
IFWA 1217	Food Production and Planning	2
HAMG 1321	Introduction to the Hospitality Industry	3
		<u>11</u>
Second Semester		
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1291	Current Events in Culinary Arts	2
RSTO 2301	Principles of Food and Beverage Controls	3
		<u>8</u>
Third Semester		
BCIS 1405 or COSC 1401	Business Computer Applications or Microcomputer Applications	4
*CHEF 1364	Practicum	3
		<u>7</u>
Total Credits Required for Culinary Management Certificate		26

* Capstone Course