

CAREER STUDIES CERTIFICATE (221-242-03)

Culinary Arts

Purpose: This curriculum is designed to provide students with the basic skills necessary to obtain an entry-level position in the culinary industry.

Program Objectives: This curriculum prepares graduates to enter the workforce at entry level in the following positions: line cook, pantry cook, prep and/or production cook and vegetable cook. With successful work experience, students will be able to become lead cooks.

Admission Requirements: Applicants must meet the requirements for admission to credit-level coursework established by the college.

Program Requirements: To successfully complete the laboratory components of the program, the student must be able to perform the essential functions of a culinarian #1 - 17 as listed under the Associate of Applied Science Degree.

Program Notes: Dual enrollment opportunities with secondary school programs in the college's service area are available.

CURRICULUM AND OTHER REQUIREMENTS

CULINARY ARTS COURSES	CREDITS
HRI 106 Principles of Culinary Arts I	3
HRI 119 Applied Nutrition for Food Service	3
HRI 128* Principles of Baking	3
HRI 145* Garde Manger	3
HRI 154 Prin of Hospitality Management	3
HRI 158 Sanitation and Safety	3
HRI 206* International Cuisine	3
HRI 207* American Regional Cuisine	3
HRI 219* Stock, Soups and Sauce Preparation	3
Total Minimum Credits for Certificate	27

** This course has a requisite. Requisites for all courses are listed in the course description section at the back of the catalog.*

SUGGESTED SCHEDULE

FIRST YEAR

FALL

HRI 106

HRI 154

HRI 158

SPRING

HRI 145

HRI 219

SECOND YEAR

FALL

HRI 119

HRI 207

SPRING

HRI 128

HRI 206