

CULINARY ARTS, CERTIFICATE I

Plan of Study

Course	Title	Hours
First Semester		
HAMG 1321	Introduction to Hospitality Industry	3
FDNS 1301	Introduction to Foods	3
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
PSTR 1401	Fundamentals of Baking	4
Hours		15
Second Semester		
CHEF 1400	Professional Cooking and Meal Service	4
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1410	Garde Manger	4
CHEF 2280	Cooperative Education- Culinary Arts/Chef Training	2
Hours		13
Total Hours		28

Note: All Culinary Arts courses require a grade of "C" or better.