

Culinary Arts

Career Certificate → Technical Certificate → Associate of Applied Science



Term	Class	Credits	Class	Credits	Class	Credits	Credential Earned
Term 1	HOSP 101	2	HOSP 102	3	HOSP 104	3	Credential Earned: ServSafe Food Protection Manager Certification
Term 2	HOSP 103	3	HOSP 105	3	HOSP 108	2	Credential Earned: NRAEF ManageFirst Certificate Hospitality HR Mgmt. and Supervision.
Term 3	IVYT 111	1	ENGL 111	3	HOSP 106	3	Credential Earned: Career Certificate for Culinarian, which leads to Certified Culinarian certification with ACF.
Term 4	MATH 123	3	HOSP 200	3	HOSP 207	3	Credential Earned: Technical Certificate for Culinary Arts, NRAEF ManageFirst Certificate in Customer Service & ServSafe Alcohol certification
Term 5	HOSP 213	3	HOSP 201	3	COMM 101 or 102	3	Credential Earned: NRAEF ManageFirst Certificate in Purchasing NRAEF & ManageFirst Certificate in Controlling Foodservice Costs
Term 6	HOSP 212	3	HOSP 203	3	Science Elective	3	
Term 7	HOSP 210	3	Social and Behavioral or Humanistic Ways of Knowing Elective			3	
Term 8	HOSP 211 or 221	3	HOSP 280	1			Credential Earned: AAS Hospitality Administration- Culinary Arts, NRAEF ManageFirst Certificate in Hospitality and Restaurant Mgmt. & NRAEF ManageFirst Manage First Professional Credential with NRAEF ManageFirst certificates and 800 industry experience

General Education Core – 16 Credits		Credits	Grade	Prerequisites
IVYT 116	Student Success	1		None
COMM 101 OR COMM 102	Fundamentals of Public Speaking OR Intro to Interpersonal Communication	3		ENGL 093 and 083/ENGL 095
ENGL 111	English Composition	3		ENGL 093 and 083/ENGL 095
MATH 123	Quantitative Reasoning Elective	3		MATH 080 (co-req) or competency
XXXX xxx	Scientific Ways of Knowing Elective	3		See appropriate course description
XXXX xxx	Social & Behavioral Ways of Knowing Elective OR Humanistic and Artistic Ways of Knowing Elective	3		See appropriate course description

Professional/Technical Core – 44 Credits		Credits	Grade	Prerequisites
HOSP 101	Sanitation and Safety	2		ENGL 093 and 083/ENGL 095
HOSP 102	Basic Food Theory and Skills	3		HOSP 101 (pre- or co-req)
HOSP 105	Introduction to Baking	3		HOSP 101 (co-req)
HOSP 103	Soup, Stock, and Sauces	3		HOSP 101, HOSP 102
HOSP 213	Classical Pastries & Chocolates	3		HOSP 105
HOSP 200	Meat and Seafood Fabrication	3		HOSP 103 (co-req)
HOSP 212	Garde Manger	3		HOSP 106
HOSP 207	Customer Service	3		HOSP 101, HOSP 102
HOSP 104	Nutrition for Culinary Arts	3		ENGL 093 and 083/ENGL 095
HOSP 108	Human Relations Management	2		ENGL 093 and 083/ENGL 095
HOSP 201	Hospitality Purchasing & Cost Control	3		HOSP 102, MATH 1xx
HOSP 203	Menu and Business Development	3		HOSP 201
HOSP 106	Pantry and Breakfast	3		HOSP 102, HOSP 105
HOSP 211 Or HOSP 221	Specialized Cuisine Or Catering Administration	3		HOSP 106, HOSP 200, HOSP 207 Or 30 hours of program studies
HOSP 210	Classical Cuisine	3		HOSP212
HOSP 280	Externship	1		Program advisor approval

Total Required Credits 60