

CULINARY ARTS, CERTIFICATE OF TECHNOLOGY



Plan of Study

4CULA

First Term		Credits
CHEF 1205	Sanitation and Safety	2
RSTO 1313	Hospitality Supervision	3
CHEF 1401	Basic Food Preparation	4
CHEF 2302	Saucier	3
CHEF 1340	Meat Preparation and Cooking	3
Credits		15
Second Term		
CHEF 1441	American Regional Cuisine	4
IFWA 1318	Nutrition for the Food Service Professional	3
RSTO 2301	Principles of Food and Beverage Control	3
CHEF 1310	Garde Manger	3
Credits		13
Third Term		
CHEF 1445	International Cuisine	4
PSTR 1301	Fundamentals of Baking	3
RSTO 2431	Food Service Management	4
CHEF 2365	Practicum (or Field Experience) - Culinary	3
	or HAMG 2305 Arts/Chef Training	
	or Hospitality Management and Leadership	
Credits		14
Total Credits		42

Capstone Experience: CHEF 2365 Practicum (or Field Experience) - Culinary Arts/Chef Training or HAMG 2305 Hospitality Management and Leadership