PROGRAMS

CULINARY ARTS - RESTAURANT MANAGEMENT

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full-service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing, wine appreciation, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

Certificate Program

		Course Hours Per Week		Semester Hours
First Semester (Fall)		Class	Lab	Credit
CUL-110	Sanitation & Safety	2	0	2
CUL-110A	Sanitation & Safety Lab	0	2	1
CUL-135	Food & Beverage Service	2	0	2
CUL-135A	Food & Beverage Serv Lab	0	2	1
CUL-214	Wine Appreciation	1	2	2
	Credit Hours	**5**	**6**	**8**
Second Semester (Spring)				
CUL-112	Nutrition for Foodservice	3	0	3
CUL-120	Purchasing	2	0	2
HRM-245	Human Resource Mgmt-Hosp	3	0	3
	Credit Hours	**8**	**0**	**8**
Total Required Minimum Semester Hours Credit				16

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