



**CERTIFICATE IN  
CULINARY ARTS  
Spring Start - Day  
Summer Start - Evening**

FIRST SEMESTERC – L – CR

|         |                                       |                    |
|---------|---------------------------------------|--------------------|
| HOS 119 | Introduction to Baking and Pastry**   | 0 – 9 – 3.0        |
| HOS 135 | Introduction to Dining Room Service** | <u>2 – 3 – 3.0</u> |
|         |                                       | 2 – 12 – 6.0       |

SECOND SEMESTER

|         |  |                    |
|---------|--|--------------------|
| HOS 115 | Quantity Food Preparation**              | 0 – 15 – 5.0       |
| HOS 129 | Storeroom and Purchasing**               | 0 – 9 – 3.0        |
| HOS 156 | Alcoholic Beverage Service and the Law** | 1 – 0 – 1.0        |
| MGT 150 | Supervision** OR                         |                    |
| HOS 255 | Food Service Management**                | <u>3 – 0 – 3.0</u> |
|         |  | 4 – 24 – 12.0      |

\*\*A grade of “C” or better is required.

Electives and/or additional courses required for graduation: None

TOTAL CREDITS: 18.0

\*Culinary Fundamentals Certificate First Semester must be completed prior to starting the first semester courses.

\*First semester Culinary Arts should be taken in conjunction with the last two courses required for Culinary Fundamentals.

PROGRAM ADDITIONS: None

PROGRAM DELETIONS: None