



**CERTIFICATE IN
CULINARY ARTS
SPRING START - DAY**

FIRST SEMESTERC – L – CR

HOS 119	Introduction to Baking and Pastry**	0 – 9 – 3.0
HOS 129	Storeroom and Purchasing**	<u>1 – 6 – 3.0</u>
		1 – 15 – 6.0

SECOND SEMESTER

HOS 115	Quantity Food Preparation**	0 – 15 – 5.0
HOS 135	Introduction to Dining Room Service**	2 – 3 – 3.0
HOS 156	Alcoholic Beverage Service and the Law**	1 – 0 – 1.0
MGT 150	Supervision**	<u>3 – 0 – 3.0</u>
		6 – 18 – 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: HOS 115, HOS 119, HOS 129, HOS 135, HOS 156, MGT 150

PROGRAM DELETIONS: AOT 134, BUS 110, CPT 101, CWE 113, HOS 102, HOS 103, HOS 120, HOS 145, HOS 201, HOS 220, HOS 225, HOS 255