



**CERTIFICATE IN  
CULINARY FUNDAMENTALS**  
Fall Start – Day  
Spring Start - Evening

First SemesterC – L – CR

CPT 101	Introduction to Computers**	3 – 0 – 3.0
HOS 101	Principles of Food Production I**	0 – 9 – 3.0
HOS 104	Introduction to Culinary Arts**	0 – 9 – 3.0
HOS 112	Introduction to Baking Science**	0 – 3 – 1.0
HOS 155	Hospitality Sanitation**	<u>2 – 3 – 3.0</u>
		5 – 24 – 13.0

Second Semester

HOS 102	Principles of Food Production II**	1 – 6 – 3.0
HOS 103	Nutrition**	<u>2 – 3 – 3.0</u>
		3 – 9 – 6.0

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

Electives and/or additional courses required for graduation: None

TOTAL CREDITS: 19.0

\*The first semester of this certificate must be completed prior to starting any CULINARY ARTS certificate courses, which are available during second semester.

PROGRAM ADDITIONS: None

PROGRAM DELETIONS: None