

CULINARY ARTS TECHNICAL CERTIFICATE

Culinary Arts is a program of study that provides a solid foundation in the methods and science of cooking through exposure to classical, American, and international cuisine, as well as the art of baking and pastries. Special emphasis is placed on culinary tools, equipment, techniques, and specialty ingredients. The heart of the Culinary Arts Technology program is hands-on lab instruction by a chef instructor in a commercial kitchen. All students must wear appropriate chef's uniforms for all lab classes. Culinary Arts students may receive a technical certificate after successfully completing two years of CUT and/or HRT courses listed in the Culinary Arts curriculum.

REQUIRED COURSES:		PREV	FALL	SPRING	FALL	SPRING
FIRST SEMESTER FRESHMAN						
CUT 2223 Menu Planning & Facilities Design	3 hrs.					
CUT 1114 Culinary Principles I	4 hrs.					
HRT 1213 Sanitation & Safety	3 hrs.					
HRT 1224 Restaurant & Catering Operations	4 hrs.					
HRT 2713 Marketing Hospitality Services	3 hrs.					
SECOND SEMESTER FRESHMAN						
CUT 1124 Culinary Principles II	4 hrs.					
CUT 1513 Garde Manger	3 hrs.					
CUT 1134 Principles of Baking	4 hrs.					
HRT 1123 Intro to Hospitality & Tourism Industry	3 hrs.					
FIRST SEMESTER SOPHOMORE						
CUT 2314 American Regional Cuisine	4 hrs.					
CUT 2243 Dining Room Management	3 hrs.					
SECOND SEMESTER SOPHOMORE						
CUT 2424 International Cuisine	4 hrs.					
HRT 2623 Hospitality Human Resource	3 hrs.					
SUGGESTED ELECTIVES						
CUT 2926 Supervised Work Experience Culinary I	6 hrs.					
Total Hours: 45						
Advisor Initials:						
Date:						