



Culinary Arts (HMC15) 520905
Certificate of Completion

First Semester			Credit
CHEF	1305	Sanitation and Safety	3
PSTR	1301	Fundamentals of Baking	3
HAMG	1321	Introduction to the Hospitality Industry	3
CHEF	1301	Basic Food Preparation	3
RSTO	1321	Menu Management	3
Second Semester			
CHEF	1310	Garde Manger	3
HAMG	2301	Principles of Food and Beverage Management	3
IFWA	1318	Nutrition for the Food Services Professional	3
or			
CHEF	1302	Principles of Healthy Cuisine	
RSTO	1325	Purchasing for Hospitality Operations	3
CHEF	1341	American Regional Cuisine	3
Total Hours			30

Certificate is stackable towards AAS Culinary Arts (HMC15)