Culinary Skills (HMC18) 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
HAMG	2301	Principles of Food and Beverage Operations	3
Second Semester			
CHEF	1310	Garde Manger	3
CHEF	2302	Saucier	3
RSTO	1321	Menu Management	3
CHEF	1341	American Regional Cuisine	3
Third Semester			
CHEF	1345	International Cuisine	3
CHEF	2301	Intermediate Food Preparation	3
HAMG	2388	Internship-Hospitality Administration and Management	3
or			
BUSG	1371	Entrepreneurship and Business Plan Development	
RSTO	1325	Purchasing for Hospitality Operations	3
CHEF	1302	Principles of Healthy Cuisine	
or			
IFWA	1318	Nutrition for the Food Service Professional	3
Total Hours			**42**

Certificate is stackable towards AAS Culinary Arts (HMC15)