

Culinary Arts: Courses

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Certificate of Completion in Culinary Arts

First Semester			
Subject	Number	Title	Hours
CHEF	1305	Sanitation and Safety	3
CHEF	1301	Basic Food Preparation	3
IFWA	2346	Quantity Procedures	3

Semester Total: 9

Second Semester			
Subject	Number	Title	Hours
PSTR	1301	Fundamentals of Baking	3
*CHEF	2301	Intermediate Food Preparation	3

Semester Total: 6

Total Semester Credit Hours for Degree: 15

Certificate of Completion in Advanced Culinary Arts

First Semester			
Subject	Number	Title	Hours
CHEF	2331	Advanced Food Preparation	3
CHEF	2302	Saucier	3
PSTR	2331	Advanced Pastry Shop	3

Semester Total: 9

Second Semester			
Subject	Number	Title	Hours
CHEF	1310	Garde Manger	3
*CHEF	1302	Principles of Healthy Cuisine	3

Semester Total: 6

Total Semester Credit Hours for Degree: 15

*Capstone