

Chef Training

Certificate

This certificate develops areas of technical competence and preparation for trainee positions in food preparation in the hospitality industry. It meets the challenges of the food service industry involving food preparation and service through the use of sound business principles. Graduates have established a basis for a career in the food service industry, and are qualified for entry-level positions in the production or service areas of the hospitality industry.

Total Credit Hours: 29

First Semester

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| CF100 College Foundations Seminar | 1.0 |
| FS103 Culinary Fundamentals 1 | 4.0 |
| FS121 Baking 1 | 4.0 |
| FS150 Safety & Sanitation | 2.0 |
| FS151 Culinary Math | 2.0 |

Second Semester

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| FS153 Culinary Fundamentals 2 | 4.0 |
| FS154 Garde Manger | 3.0 |
| FS141 Purchase/Hospitality | 3.0 |
| FS233 Prin Food Marketing | 3.0 |
| FS290 Food Service Internship | 3.0 |

Students in the Culinary Arts Management program are required to be in full uniform in each laboratory class. The uniform consists of a double-breasted, long-sleeved white chef 's coat, black and white checked pants, chef 's hat, and a white apron. Shoes are to be of firm leather with a slip resistant sole. Beards and mustaches are to be neatly trimmed. Beard guard required.