

# Chef Training

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## 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: 30**

#### **First Semester**

CF100 College Foundations Seminar	1.0
FS111 Food Preparation 1	4.0
FS121 Baking 1	4.0
FS150 Safety & Sanitation	3.0
IS101 Computers and Society	3.0

#### **Second Semester**

FS112 Food Preparation 2	3.0
FS131 Food, Beverage and Labor Cost Control	3.0
FS141 Purchasing for the Hospitality Industry	3.0
FS230 Food Service Practicum	3.0
FS233 Principles of Food Marketing	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.