



CULINARY ARTS

Certificate of Achievement (Code# 3045)

REVISED PROGRAM FOR 2009 - 2010

REQUIREMENTS FOR THE CERTIFICATE:

COURSE NO.	TITLE	UNITS
CULARTS 050	Knife Skills	1.5
CULARTS 055	Culinary Safety and Sanitation	1
CULARTS 120	Introduction to Culinary Arts	1
CULARTS 121	Culinary Fundamentals I	3
CULARTS 123	Culinary Fundamentals II	4
CULARTS 125	Principles of Garde Manger I	3
CULARTS 127	Principles of Baking I	3
CULARTS 132	Culinary Fundamentals III	4
CULARTS 150	Food Service Costs and Controls	2
HRMGT 126	Dining Room Service	2
Complete 6 units from the following:		
CULARTS 083	Wine and Food Affinities	1.5
CULARTS 128	Principles of Baking II	3
CULARTS 133	International Cuisine	2.5
HRMGT 220	Restaurant Operations	3
Plus two units of Culinary Cooperative Work Experience:		
CWEXP 188	Cooperative Work Experience Education in CULARTS	1-4
Total Units for Certificate:		32.5