

# CULINARY ARTS, CERTIFICATE OF COMPETENCY (CULC)

---

## Curriculum

The College will award a certificate of competency to students who complete an approved credit-bearing career program that requires less than 30 credits. General education courses may not be required for programs that have less than 30 credits. The student must have a cumulative GPA of 2.0 or higher. At least six credit hours must be in courses that are awarded grade points.

First Semester		Hours
HRM 110	Food Sanitation and Safety Supervision	3
CUL 115	Professional Cooking I	3
CUL 150	Baking and Pastry Foundations I	3
CUL 210	Foodservice Purchasing	3
<b>Hours</b>		<b>12</b>
Second Semester		Hours
CUL 220	Nutrition and the Hospitality Industry	3
CUL 230	Professional Cooking II	3
CUL 151	Baking and Pastry Foundations II	3
CUL 215	Menu Planning and Cost Control	3
<b>Hours</b>		<b>12</b>
Third Semester		Hours
CUL 232	International Cuisine	3
<b>Hours</b>		<b>3</b>
<b>Total Hours</b>		<b>27</b>