

CULINARY ARTS, CERTIFICATE OF COMPETENCY (CULC)

Part-Time Academic Plan

Course	Title	Hours
First Semester		
HRM 110	Food Sanitation and Safety Supervision	3
CUL 115	Professional Cooking I	3
CUL 150	Baking and Pastry Foundations I	3
Hours		9
Second Semester		
CUL 210	Foodservice Purchasing	3
CUL 220	Nutrition and the Hospitality Industry	3
CUL 230	Professional Cooking II	3
Hours		9
Third Semester		
CUL 151	Baking and Pastry Foundations II	3
CUL 215	Menu Planning and Cost Control	3
CUL 232	International Cuisine	3
Hours		9
Total Hours		27