

# Culinary Education Certificate in Business

## Entrance Requirements:

Acceptable ASSET or COMPASS score

## Type of Program:

Day and night

## Type of Degree:

Certificate

## Employment Opportunities:

Restaurants, hospital systems, school systems, hotels, motels, private clubs, and caterers

- This program prepares kitchen staff for certification with the American Culinary Federation. This certificate will prepare students with the essential requirements for advanced production classes in the Food Service Management associate degree program.

## Recommended Program Schedule

### *First Semester*

HOS 101	Principles of Food Production I	3.0
HOS 155	Hospitality Sanitation	3.0
CPT 101	Introduction to Computers	3.0

### *Second Semester*

HOS 102	Principles of Food Production II	3.0
HOS 256	Hospitality Management Concepts	3.0

### *Third Semester*

BIO 240	Nutrition	3.0
	or	
HOS 103	Nutrition	
HOS 225	Buffet Organization (summer only)	4.0

### *Fourth Semester*

HOS 108	Food Production Techniques	3.0
HOS 120	Bakeshop Production	3.0

**Total credit hours** **28.0**