

**CULINARY ARTS****Certificate****PROGRAM PLANNING GUIDE**

Course Number	Course Title	Class	Hours Per Week		Credits
			Lab	Work	
<b><u>FIRST SEMESTER</u></b>					
CUL 110	Sanitation & Safety	2	0	0	2
CUL 140	Culinary Skills I	2	6	0	5
<b><u>SECOND SEMESTER</u></b>					
CUL 160	Baking I <b>OR</b>	1	4	0	3
CUL 170	Garde-Manger I	1	4	0	3
CUL 240	Culinary Skills II	1	8	0	5
HRM 245	Human Resource Mgmt-Hosp	3	0	0	3

**TOTAL COMPLETION REQUIREMENT 18 SEMESTER HOURS CREDIT**

Date Revised: May 2019

POS Start Date: 2019\*FA

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\* THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PURPOSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRADUATION.