



Internal Certificate 2013-2014

**Culinary Arts
Racine Campus**

**DESIGN AND SERVICE
CERTIFICATE
(90-316-2)**

15 Credits

- All certificate courses can be applied toward an associate degree in Culinary Arts.
- Courses marked with the pound (#) sign can also be applied toward the Professional Management Development Program, Management Skills I, and Food and Beverage Certificate programs.
- All courses must have been taken in the last 10 years.

REQUIRED COURSES

<u>Course Number</u>	<u>Course Title</u>	<u>Credits</u>
316-131	Culinary Skills I (Coreq. 316-170)	4
316-132	Culinary Skills II (Coreq. 316-170)	4
316-170	Sanitation & Hygiene	1
316-135	Catering/Banquets (Prereq. 316-132)	2
#316-133	Menu Planning, Purchasing, Cost Control	3
316-134	Garde-Manger	<u>+ 1</u>
		15

NOTE: Students must complete a certificate program with a minimum of a 2.0 Program GPA.
NOTE: Prerequisites can be waived with departmental approval.