



Internal Certificate 2012-2013

**Culinary Arts
Racine Campus**

**FOOD AND BEVERAGE
CERTIFICATE
(90-316-3)**

18 Credits

- All certificate courses can be applied toward an associate degree in Culinary Arts.
- Courses marked with the pound (#) sign can be applied toward the Professional Management program, Line Cook, Design and Service, and Management Skills I 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
316-125	Fine Dining (Prereq. 316-131, 316-132, 316-135)	<u>+ 4</u>
		18

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