



**Internal Certificate 2013-2014**

**Culinary Arts  
Racine Campus**

**NATIONAL RESTAURANT ASSOCIATION  
PROFESSIONAL MANAGEMENT DEVELOPMENT PROGRAM  
(90-316-7)**

**17 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 Basic Cooking Skills, Line Cook, Health Care Services, Management Skills I, Design and Service, and Food and Beverage certificate programs.
- All courses must have been taken in the last 10 years.

**REQUIRED COURSES**

<b><u>Course Number</u></b>	<b><u>Course Title</u></b>	<b><u>Credits</u></b>
#316-131	Culinary Skills I	4
#316-170	Sanitation and Hygiene	1
#316-130	Nutrition	2
109-101	Hospitality/Principles of	3
#316-190	Food Service Supervision	3
#316-133	Menu Planning, Purchasing, Cost Control	<u>+ 3</u>
		17

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