

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

| Course Number | Course Title | <u>Credits</u> |
|---------------|---|----------------|
| #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.