



## 2015-2016 *Internal Certificate*

**Certificate:** DESIGN AND SERVICE (90-316-2)

**Credits:** 15 Credits

**Description:** All certificate courses can be applied toward an associate degree in Culinary Arts. All courses must have been taken in the last 10 years.

**Related program:** Culinary Arts

**Campuses Available:** Racine Campus

### **REQUIRED COURSES**

✓	<b><u>Semester One</u></b>	<b><u>Credits</u></b>	<b><u>Prerequisite</u></b>	<b><u>Corequisite</u></b>
	316-131 Culinary Skills I*	4		316-170
	316-170 Sanitation and Hygiene*	1		
✓	<b><u>Semester Two</u></b>	<b><u>Credits</u></b>	<b><u>Prerequisite</u></b>	<b><u>Corequisite</u></b>
	316-132 Culinary Skills II	4	316-131	
	316-133 Menu Planning, Purchasing, Cost Control	3		
	316-134 Garde Manger	1		
✓	<b><u>Semester Three</u></b>	<b><u>Credits</u></b>	<b><u>Prerequisite</u></b>	<b><u>Corequisite</u></b>
	316-135 Catering/Banquets	2	316-132	
	<b>Total Credits</b>	<b>15</b>		

### **ADDITIONAL REQUIREMENTS**

Students must submit all health and immunization forms prior to the first day of attending classes marked with an (\*).