



2016-2017 Certificate

Certificate: **FOOD AND BEVERAGE (90-316-3)**

Credits: **18 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

✓	<u>Semester One</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-131 Culinary Skills I*	4		316-170
<input type="checkbox"/>	316-170 Sanitation and Hygiene*	1		
✓	<u>Semester Two</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-132 Culinary Skills II	4	316-131	
<input type="checkbox"/>	316-133 Menu Planning, Purchasing, Cost Control	3		
✓	<u>Semester Three</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-135 Catering/Banquets	2	316-132	
✓	<u>Semester Four</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
<input type="checkbox"/>	316-125 Fine Dining	4	316-131; 316-132; 316-135	
Total Credits		18		

ADDITIONAL REQUIREMENTS

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

NOTE: Students must complete a certificate program with a minimum of a 2.0 Program GPA.

NOTE: Prerequisites can be waived with departmental approval.