



## 2017-2018 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

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

### 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.