



CULINARY ARTS

Certificate

PROGRAM PLANNING GUIDE

Course Number		Course Title	Class	Hours Per Week		Credits
				Lab	Work	
<u>FIRST SEMESTER</u> <i>First 8 week</i>						
CUL	110	Sanitation & Safety	2	0	0	2
CUL	140	Culinary Skills I	2	6	0	5
<u>FIRST SEMESTER</u> <i>Second 8 week</i>						
CUL	160	Baking I OR	1	4	0	3
CUL	170	Garde-Manger I	1	4	0	3
CUL	240	Culinary Skills II	1	8	0	5
HRM	245	Human Resource Mgmt-Hosp	3	0	0	3

TOTAL COMPLETION REQUIREMENT 18 SEMESTER HOURS CREDIT

Date Revised: Feb. 2025
(PPG revised – no course
changes)

* THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PURPOSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRADUATION.