

**OCCUPATIONAL CERTIFICATE (CERT) AWC ADVISEMENT CHECK SHEET****CULINARY ARTS**

<b>Student Name</b>	<b>ID #</b>	<b>Advisor</b>	<b>Major Code: CERT.CULAR</b> <b>Credits: 25</b>
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Designed to prepare the student for a career in food service in the following areas: restaurants, resorts, catering, hospitals, cruise ships, television shows, and food processing companies. Students will develop creative food preparation and presentation. Volunteer placement is available for students who wish to continue training before entering the job market.

<b>Required Major Courses (25 Credits)</b>		<b>Cr</b>	<b>Gr</b>	<b>Sem</b>	<b>Notes</b>
CUL 141	Basic Food Selection, Preparation and Garde Manger	4			
CUL 143	ServSafe and Sanitation	1.5			
CUL 144	Menu Planning	1.5			
CUL 146	Production Kitchen 1 (Hot Foods)	4			
CUL 147	Production Kitchen 2 (Bakery/Pastry)	4			
CUL 259	Culinary Arts Field Experience	4			
MGT 250	Personnel Supervision	3			
NTR 139	Personal Nutrition <b>OR</b>	3			
NTR 201	Nutrition	3			