

Culinary Arts - Food Service Foundations (CUL.FSF.CT)

Certificate

Human Services

Royal Oak Campus

This certificate program provides the student with knowledge and hands on skill development required for a career in the food service industry. It is a unique program in that each hands-on course is designed to build on knowledge and further develop technical skills attained from foundation courses. Students will experience multiple styles of hot and cold food production, butchery, baking, and dining room/front of the house knowledge to prepare them for career path options as a culinary professional. When all courses are completed, the student will receive a Culinary Certificate.

The students must attend a culinary program orientation, attain ServSafe manager's certificate within the last 2 years -OR- complete CUL 1010 Food Standards, Sanitation and Hygiene and pass ServSafe Manager's Certification Test on last day with 70% or higher. The CUL 1010 Food Standards, Sanitation and Hygiene may be taken concurrently with other Culinary classes discussed in Culinary Orientation.

Full Time - Culinary Arts - Food Service Foundations program plan example

Part Time - Culinary Arts - Food Service Foundations program plan example

Code	Title	Credit Hours
Major Requirements		
CUL 1011	Culinary Skills	2
CUL 1111	Cookery Techniques	4
CUL 1120	Butchery and Fabrication	2
CUL 1151	Baking	4
CUL 1200	Restaurant Cookery	4
CUL 1300	Garde Manger	4
CUL 1400	Front House Operations I	4
CUL 2200	Modern Buffet Techniques	4
Total Credit Hours		28

A minimum cumulative 2.00 grade point average (GPA) overall is required for graduation.