

# Culinary Arts - Hospitality Management Essentials (CUL.HME.CT)

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## 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. Student will experience multiple classes in both management and front of the house knowledge to prepare them for career path options required of a hospitality professional. When all courses are completed, the student will have achieved a Management Certificate in Hospitality.

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 - Hospitality Management Essentials program plan example

Code	Title	Credit Hours
<b>Major Requirements</b>		
BUS 1100	Introduction to Business	4
BUS 1310 or BUS 2530	Supervision Management	3
BUS 2030	Business Law I	3
CUL 1011	Culinary Skills	2
CUL 1111	Cookery Techniques	4
CUL 1400	Front House Operations I	4
CUL 2020	Food Service Cost Management	3
CUL 2030	Food Purchasing and Storage	2
CUL 2320	Wine and Spirits	3
CUL 2480	Event and Catering Management	3
<b>Total Credit Hours</b>		<b>31</b>

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