

Fall First Year - 12 Credits	
Semester C	
Semester A	Semester B
Core Requirement FOS 2201 Food Sanitation and Safety (3)	Core Requirement FSS 1246C Baking and Pastries I (3)
Core Requirement FSS 1001C Introduction to the Culinary Arts (3)	Core Requirement FSS 1203C Quantity Food Preparation I (3)

Spring First Year - 9 Credits	
Semester C	
Core Requirements FSS 2251 Food and Beverage Management (3)	
Semester A	Semester B
	Core Requirement FSS 2248 Garde Manger (3)
Core Requirement HUN 1004 Healthy Cuisine/Nutrition (3)	

Summer First Year - 4 Credits
Semester A
Core Requirement FSS 1240C Contemporary Island Cuisine (3)
Core Requirement FSS 2950L Culinary Presentation (1)

Fall Second Year - 6 Credits	
Semester C	
Core Requirement FSS 2500 Food & Beverage Cost Control (3)	
Semester A	Semester B
Core Requirement FSS 2204C Quantity Food Production II (3)	

Spring Second Year - 6 Credits	
Semester C	
Semester A	Semester B
Core Requirement FSS 2247C Baking & Pastries II (3)	
Core Requirement FSS 2241C International & Regional Foods (3)	

Prerequisites
* Indicates Field Experience Required

Program Description:

This program is designed for students interested in the culinary industry and for culinary managers desiring to enhance their skills. Learners develop skills that culinary professionals typically should have, such as strategies for preparing healthy and nutritional dishes. This certificate program allows the learner to integrate baking and pastry skills with traditional culinary skills. Students also learn knife skills, kitchen procedures, and sanitation/ safety **Total Credits Required: 37**

The courses listed on this sheet are only a guide. Following these tracks does not guarantee admission into a university. Course requirements may change each year. You are responsible and encouraged to work closely with your advisor. Some courses are offered night/online only every other year. Each course is equivalent to three credits unless otherwise noted.

For more information, contact Advising Services at (305) 809-3196 or advising.services@cfk.edu