

HOSPITALITY MANAGEMENT

Culinary Arts Certificate

This is a 32 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as head cooks, assistant cooks, specialty cooks, or chef's assistants.

F = Fall only course S = Spring only course U = Summer only course

Required:

Number	Course Title	Credits
FSM 107	Basic Quantity Bread and Pastry Arts	4
FSM 109	Introduction to Food Prep/Production	4
FSM 110	Advanced Quantity Culinary Arts	4
FSM 113	Dining Room Operations	3
FSM 114	Food Standards and Sanitation	2
FSM 115	Menu Planning	3
FSM 162	Classical Cuisine (S)	4
FSM 163	Garde Manger (F)	2

Electives: Select at least six credit hours from the following:

Number	Course Title	Credits
FSM 111	Introduction to the Hospitality Industry	3
FSM 172	Classical Baking	2
FSM 173	Cake Decoration	2
FSM 211	Purchasing and Storage (S)	3
FSM 212	Hospitality Supervision (F)	3
FSM 214	Hospitality Operations Analysis (S)	3
FSM 215	Restaurant Layout and Equipment (F)	3
FSM 216	Introduction to Wine, Spirits and Beverage Management (F)	3
FSM 220	Hospitality Promotions (F)	3