

**CULINARY ARTS CERTIFICATE – B111**

**A. S. in Hospitality Management**

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COURSE TITLE	COURSE NUMBER	PRE-REQUISITES	Co-REQUISITES	CREDITS	SEMESTER TAKEN	GRADE
<b>PROGRAM REQUIREMENTS</b>				<b>30</b>		
Culinary Foundations I	CUL 100	Elibility for MTH 085; ENG 097 with a grade of C- or better or adequate score on the reading comprehension portion of the placement examination. CUL 115	CUL 115	3		
Culinary Foundations II	CUL 101	A grade of C- or better in CUL 100		3		
Nutrition for Foodservice Professionals (Spring)	CUL 103			3		
Professional Standards for the Foodservice Industry	CUL 104			1		
Special Events Skills (Fall)	CUL 105			2		
Baking Theory and Practice	CUL 110	Elibility for MTH 085; ENG 097 with a grade of C- or better or adequate score on the reading comprehension portion of the placement examination.		3		
Sanitation and Safety	CUL 111			2		
Professional Standards for the Foodservice Industry II	CUL 204	A grade of C- or better in CUL 104		1		
A la Carte Cooking and Service (Spring)	CUL 230	Grade of C- or better in CUL 101 and passing score on NRA ServSafe Certification Exam		6		
Banquet Cooking and Service (Spring)	CUL 250	Grade of C- or better in CUL 101 or HCA 130 and a passing score on the NRA ServSafe Certification Exam		3		
Food and Beverage Operations	HCA 232	HCA 130 or a grade of C- or better in both CUL 101 and CUL 115		3		
<b>Total Credits</b>				<b>30</b>		

**NOTES:**

Students must pass the NRAEF ServSafe exam in order to complete the requirements for attaining the certificate.

**PROGRAM OVERVIEW**

The Culinary Certificate Program prepares students for various types of cooking positions, in the diverse field of foodservice. The Program is accredited by the American Culinary Federation and HCC is the only Massachusetts community college with this certification. Students in the Culinary Certificate Program are required to fulfill 225 clock-hours of work in a foodservice establishment as part of the requirements for attaining the Certificate. The Certificate serves as the first year to HCC's A.S. in Foodservice Management, as well as preparing students to go on to culinary degree-granting institutions such as Johnson & Wales University, the Culinary Institute of America, and New England Culinary Institute.

Upon graduating from this Program, students will be able to use a hands-on approach to identify, define and appropriately handle a vast variety of food product and equipment as utilized in the commercial kitchen, dining room and bakeshop. Students will understand the current industry standards as well as legal and ethical issues involved in the safe-handling and service of food beverages. They will use a teamwork-based business approach to identify, define, respond to and evaluate problems and resolutions in various foodservice industry situations and to further an understanding of professional development in the industry, utilize basic arithmetic, and understand current nutritional issues.