

**CULINARY**

**CULINARY ARTS CERTIFICATE – B111**

Contact: Mark Antsel, Ext. 2548, mantsel@hcc.mass.edu

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 is the only Massachusetts community college with this certification. Students in the Culinary Certificate Program are required to fulfill 250 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.

<b>Term/Grade</b>	<b>Course Number</b>	<b>Course Name</b>	<b>Course Credits</b>	
		<b>PROGRAM REQUIREMENTS</b>		<b>29</b>
_____	CUL 100	Culinary Fundamentals I (Fall) <sup>1</sup>	3	
_____	CUL 101	Culinary Fundamentals II (Fall) <sup>2</sup>	3	
_____	CUL 104	Professional Standards for the Foodservice Industry (Fall)	1	
_____	CUL 105	Special Events Skills (Fall)	2	
_____	CUL 110	Baking Theory and Practice (Fall)	3	
_____	CUL 111	Sanitation and Safety (Fall)	1	
_____	CUL 115	Culinary Math (Fall) <sup>1</sup>	1	
_____	CUL 230	A la Carte Cooking and Service (Spring) <sup>3</sup>	6	
_____	HFM 232	Food and Beverage Operations (Spring) <sup>3</sup>	3	
_____	CUL 250	Banquet Cooking and Service (Spring) <sup>3</sup>	3	
_____	CUL 103	Nutrition for Food Service Professionals (Spring)	3	
		<b>Total Credits</b>		<b>29</b>

**NOTES:**

Students must fulfill 250 clock-hours of work in a foodservice establishment to complete the requirements for attaining the certificate.

<sup>1</sup> Students must pass the arithmetic portion of the Math Placement Exam or take MTH 075. Co-requisite: CUL 115.

<sup>2</sup> Prerequisite: CUL 100

<sup>3</sup> Prerequisite: CUL 101