



**Culinary Arts Catering
Certificate #1261 (41 credits)
Effective Fall 2020**

*Students should see your assigned advisor to develop your individual educational plan. The course schedule, program sequencing and curriculum are subject to change.

Developmental Courses (as determined through College Placement Testing)* and Prerequisites:

* *Zero level courses must be completed with a C grade or higher.*

<input type="checkbox"/>	ESL classes	<input type="checkbox"/>	ENGL 050	<input type="checkbox"/>	MATH 006
<input type="checkbox"/>	ENGL 002	<input type="checkbox"/>	ENGL 051		
<input type="checkbox"/>	ENGL 003	<input type="checkbox"/>	ENGL 057		

Required Program Courses

		Course Title	Pre/Co-Req/Notes
CULI 100	1	World of Wine	
CULI 102	2	Culinary Math	Pre: MATH 006 with a C or higher
CULI 106	1	Professional Bartending	
CULI 113	2	Sanitation and Safety	
CULI 123	3	Catering: Principles, Garnish, Hors d'oeuvre <i>(Fall only)</i>	
CULI 133	5	Culinary Arts I**	Pre/Co: CULI 113 & Advisor Signature
CULI 143	5	Culinary Arts II**	Pre: CULI 133, ServSafe; Co: CULI 205
CULI 153	5	Culinary Arts III**	Pre: CULI 143, 205, Co: CULI 206
CULI 205	2	Restaurant Operations I**	Pre: CULI 113, 133; Co: CULI 143
HTMT 101	3	Introduction to the Hospitality Industry	
HTMT 104	3	Nutrition for Food Service	
HTMT 122	3	Food Purchasing, Receiving, and Storing	Pre: CULI 102 with a C or higher; Advisor Approval
HTMT 251	3	Hospitality Supervision	
Elective	3	Program Elective – Select one from list: ENTR 101, HTMT 213 (MKTG 201), MKTG 205, MGMT 221	Prerequisites will vary based on course selection.

Advising Notes

**Indicates this course requires a grade of “C” or higher.

=>CULI 113, Sanitation and Safety, is a pre or co-requisite for CULI 133, Culinary Arts I. Students must pass the National ServSafe Certification exam in order to advance to CULI 143, Culinary Arts II.

=>CULI 133, Culinary Arts I: Before enrolling in CULI 133, the culinary arts student must meet with your assigned Program Counselor/Advisor. Specific requirements for enrollment include Physical Requirements Form, Uniforms, Knife Kit, and Orientation.

=>CULI 205: Students must pass a drug test prior to starting this course. More information will be mailed to the student.

=>In order to register for CULI 205, students must first meet with the class instructor to schedule days and times.

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part-time students can complete this program by taking one or more courses each semester.

Summer I	Fall Semester I	Spring Semester I	Summer II
CULI 113 2	CULI 102 2	CULI 143* 5	CULI 100 1
	CULI 123 3	CULI 205* 2	CULI 106 1
	CULI 133* 5	HTMT 122 3	CULI 153* 5
	HTMT 101 3	HTMT 251 3	
	HTMT 104 3	Program Elective** 3	

This is an overview of the program. Any suggested course sequencing is meant to serve as a guideline for your semester planning. Students are expected to see your assigned advisor to develop and review their individual educational plans. Program specific questions can be directed to the faculty contacts. The scheduling of courses, program sequencing and curriculum are subject to change.

Counselor/Advisor Contact Information by Campus:				
<u>Gettysburg</u>	<u>Harrisburg</u>	<u>Lancaster</u>	<u>Lebanon</u>	<u>York</u>
Student Services	Counseling and Advising	Counseling and Advising	Receptionist Desk	Welcome Center
Lobby	Cooper	221 Main	Lobby	Leader 102
717-337-3855	717-780-2498	(717) 358-2988	717-270-4222	717-801-3213, ext. 3513