



Certificate 1261 Culinary Arts - Catering
Effective Fall 2019

41 Credits

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 their assigned advisor to develop and review their individual educational plans. The scheduling of courses, 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"/>	MATH 006				
<input type="checkbox"/>	ENGL 002	<input type="checkbox"/>	MATH 090				
		<input type="checkbox"/>	MATH 008				

*See counselor/advisor to discuss this course or options to self-remediate and successfully place into higher- or college-level course.

Required Program Courses

CULI 100	1cr	World of Wine (<i>Summer and Fall only</i>)	Prerequisites: None
CULI 102	2cr	Culinary Math	Prerequisites: Completion of MATH 008 or 010 with a grade of C or higher
CULI 106	1cr	Professional Bartending (<i>Spring only</i>)	Prerequisites: None
CULI 113	2cr	Sanitation and Safety	Prerequisites: None
CULI 123	3cr	Catering: Principles, Garnish, Hors d'oeuvre (<i>Fall only</i>)	Prerequisites: None
CULI 133	5cr	Culinary Arts I*	Prerequisites or Co-requisite: CULI 113
CULI 143	5cr	Culinary Arts II*	Prerequisites: CULI 133 and CULI 113 with grades of C or higher. Co-requisite: CULI 205; Must have the National Restaurant Association Educational Foundation's SERVSAFE Certification
CULI 153	5cr	Culinary Arts III*	Prerequisites: CULI 143 and CULI 205 with grades of C or higher. Co-requisite: CULI 206
CULI 205	2cr	Restaurant Operations I*	Prerequisites: CULI 133 with a grade of C or higher and CULI 113. Co-requisite: CULI 143; Must have the National Restaurant Association Educational Foundation's SERVSAFE Certification
HTMT 101	3cr	Introduction to the Hospitality Industry	Prerequisites: None
HTMT 104	3cr	Nutrition for Food Service	Prerequisites: Advisor Approval
HTMT 122	3cr	Food Purchasing, Receiving, and Storing (<i>Spring only</i>)	Prerequisites: CULI 102
HTMT 251	3cr	Hospitality Supervision	Prerequisites: None
Program Electives	3cr	Select ONE course from the following: ENTR 101 – Intro to Entrepreneurship HTMT 213 – Marketing-Hospitality and Tourism MKTG 205 – Visual Merchandising MGMT 221 – Small Business Development and Management	Prerequisites: ENTR 101: None HTMT 213: None MKTG 205: None MGMT 221: Eligibility for enrollment in ENGL 003

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.

=>In order to register for CULI 205, students must meet with class instructor for signature override.

Recommended Sequence For Full-Time Students

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

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

Counselor/Advisor Contact Information by Campus:

Gettysburg	Harrisburg	Lancaster	Lebanon	York
Student Services	Counseling and Advising	Counseling and Advising	Receptionist Desk	Counseling and Advising
Lobby	Cooper 219	221 Main	Lobby	Leader Suite 104
717-337-3855	717-780-2498	717-358-2988	717-270-4222	717-801-3213