

CULINARY ARTS CATERING, Certificate - 1261

Business Studies Department
CIP Code: 12.0503

The Culinary Arts Catering certificate is designed to lead directly to employment as it provides students with instruction in food preparation, catering principles, management skills, and service in the classroom and in on-campus labs. Students gain supervised industry experience at multiple-off campus commercial food and beverage operations that are open to the public that involve both production and service rotations. The Culinary Arts certificate is accredited by the Accrediting Commission of the American Culinary Federation Education Foundation (ACFEF). Graduates with an ACF membership are awarded Certified Culinarian (C.C.). The complete program is only available at the Harrisburg Campus. All classes are available during the daytime. Some evening classes are available on a rotating basis.

Career Opportunities

Job opportunities include positions as caterers, cooks in restaurants, institutions and cafeterias; bakers; and food preparation workers and servers. **(SOC Code: 35-2014 Cooks, Restaurant)**

Competency Profile

This curriculum is designed to prepare students to:

- Apply industry sanitation and safety procedures
- Demonstrate foundational cooking techniques and knife skills
- Compose a complete meal including culinary and bakery items using standardized recipes
- Exhibit management skills in professionalism, employee relations, food and beverage service, catering principles, menu design, food purchasing, and inventory
- Create working recipes based on developed flavor profiles, food costs, and nutritional values

PROGRAM REQUIREMENTS (TOTAL CREDITS = 41)

General Education	Major Requirements	Other Required Courses
	CULI 100 World of Wine	Program Elective** 3
	CULI 102 Culinary Math	
	CULI 106 Professional Bartending	
	CULI 113 Sanitation & Safety	
	CULI 123 Catering: Principles, Garnish, Hors d'oeuvre	
	CULI 133 Culinary Arts I*	
	CULI 143 Culinary Arts II*	
	CULI 153 Culinary Arts III*	
	CULI 205 Restaurant Operations I*	
	HTMT 101 Introduction to the Hospitality Industry	
	HTMT 104 Nutrition for Food Service	
	HTMT 122 Food Purchasing, Receiving, & Storing	
	HTMT 251 Hospitality Supervision	
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*Students must receive a grade of C or higher in these courses.

**Students are to select from the following: ENTR 101; HTMT 213; MKTG 205; MGMT 221.

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	