

## Culinary Arts

Student \_\_\_\_\_ Advisor \_\_\_\_\_ Date \_\_\_\_\_

**Technical Certificate 30 Hours Degree Code: 2121**

**BAKING Five (5) hours required**

\_\_\_\_\_ BAK105 Baking I\*

**BUSINESS Three (3) hours required**

\_\_\_\_\_ BUS213 Business Communication

**CULINARY Twenty-One (21) hours required**

\_\_\_\_\_ CUL111 Sanitation & Safety

\_\_\_\_\_ CUL145 Fundamentals of Culinary Arts\*

\_\_\_\_\_ CUL1212 Math for Culinary Arts

\_\_\_\_\_ CUL1221 Nutrition for Food Service

\_\_\_\_\_ CUL1233 Garde Manger\*

\_\_\_\_\_ CUL1243 Soups, Stocks, & Sauces\*

\_\_\_\_\_ CUL1253 Meats & Seafood\*

\_\_\_\_\_ CUL1273 Menu Design & Strategy

**HOSPITALITY One (1) hour required**

\_\_\_\_\_ HOSP1261 Introduction to Hospitality &  
Tourism

**Certificate of Proficiency 11 Hours Degree Code: 1121**

**BAKING Five (5) hours required**

\_\_\_\_\_ BAK105 Baking I\*

**CULINARY Six (6) hours required**

\_\_\_\_\_ CUL111 Sanitation & Safety

\_\_\_\_\_ CUL145 Fundamentals of Culinary Arts\*

**NOTICE**

**Students enrolling in Sanitation & Safety must read the first three (3) chapters in their book prior to the start of class. The book for this class must be purchased from the RMCC Bookstore.**

**\* Dress Code and Additional Requirement for all culinary classes with \* notation:**

- Students are required to be dressed in Chef's uniform unless otherwise stated by the instructor. The Chef's uniform consists of a white, double breasted, industry standard chef's jacket, a white chef's hat, and black slacks.
- Students will need a Chef's knife, a Paring Knife, and a Boning knife; guidelines on purchase will be given by the instructor during the initial class meeting; students should not purchase these knives prior to the first day of class.
- All uniforms must be clean and pressed.
- White or black socks, and a black sturdy work shoe are required; black kitchen clogs are also allowed. Sneakers, basketball shoes, cowboy boots, moccasins, sandals, loafers, hiking boots and similar footwear are not acceptable. Shoes are to be clean and polished at the start of production lab. Any student not adhering to this policy will not be allowed to attend class.
- Students will be responsible for supplying their own knives and will receive instruction on the proper knives the first night of class.
- CUL145 & BAK105 both require 20 service hours outside of class time. Hours must be approved by the instructor.

The following suggested course progression will allow a student to complete the Culinary Arts Technical Certificate in two semesters.

First Semester			Second Semester		
CUL111	Sanitation & Safety	1	BAK105	Baking I	5
CUL145	Fundamentals of Culinary Arts	5	CUL1233	Garde Manger	3
CUL1212	Math for Culinary Arts	2	CUL1243	Soups, Stocks, & Sauces	3
BUS213	Business Communication	3	CUL1253	Meats & Seafood	3
CUL1221	Nutrition for Food Service	1	CUL1273	Menu Design & Strategy	3
HOSP1261	Intro. Hospitality & Tourism	1			
<b>Total Hours</b>		<b>13</b>	<b>Total Hours</b>		<b>17</b>