

**CERTIFICATE OF COMPLETION
CULINARY STUDIES (2591)**

Program Accredited by the American Culinary Federation Foundation Accrediting Commission for seven (7) years not to exceed June 30, 2015. Program designated as exemplary by the ACFFAC for seven (7) years not to exceed June 30, 2015. Program recognized as an Exemplary Workforce Education Program by the Texas Higher Education Coordinating Board.

TOTAL CREDIT HOURS REQUIRED: 20

			<u>MAJOR</u>	<u>GEN. EDUC</u>
YEAR ONE				
1 ST Semester				
FDNS	1301	Introduction to Foods syllabus	3	
HAMG	1170	Professionalism in the Hospitality Industry syllabus	1	
CHEF	1205	Sanitation and Safety syllabus	2	
CHEF	1301	Basic Food Preparation syllabus manual	3	
2 nd Semester				
CHEF	1300	Professional Cooking & Dining Room Svc. syllabus	3	
3 rd Semester				
CHEF	1345	International Cuisine syllabus	3	
CHEF	1310	Garde Manger syllabus	3	
CHEF	2264	Practicum manual calendar	2	
		*Early registration required		
TOTALS			20	