



Culinary Arts - Hospitality Studies ♦ Intermediate Production Certificate ♦ 16 Credits

**Program Description**

This Hospitality certificate provides training in Culinary Arts Production. Students gain skills in culinary arts and baking. The program combines theory in the classroom with experiential learning labs.

**Career Options**

The Intermediate Production Certificate prepares you for entry level positions in culinary arts facilities, or in preparation for opening your own business.

The certificate can be completed in one semester and is offered in both fall and spring semesters.

**Semester One, Fall, 16 Credits.**

COURSE PREFIX	COURSE NUMBER	TITLE	CREDITS
C U A	129	Center of the Plate	4
C U A	190	Dining Room Management	4
C U A	236	Advanced Baking	2
H W E	100	Human Nutrition	3
H O S	131	<b>OR</b> any HOS/CUA elective course	3

**Semester Milestones**

Always complete courses with a grade of C or higher.

Meet with your advisor to complete your Graduation Planning Sheet at the beginning of your final semester, so you receive your certificate. If you intend to continue with the Computer Information Systems Program, register for the next semester and make an appointment with the financial aid office to ensure funding for your continued education.