

# Culinary Arts

Career Certificate



Technical Certificate



Associate of Applied Science



Term	Class	Credits	Class	Credits	Class	Credits	Credential Earned
Term 1	HOSP 101	2	HOSP 102	3	HOSP 104	3	Credential Earned: ServSafe Food Protection Manager Certification
Term 2	HOSP 103	3	HOSP 105	3	HOSP 108	2	Credential Earned: Career Certificate for Culinarian, NRAEF ManageFirst Certificate Hospitality HR Mgmt. and Supervision & Leads to Certified Culinarian certification with ACF
Term 3	IVYT 111	1	ENGL 111	3	HOSP 106	3	
Term 4	MATH 123	3	HOSP 200	3	HOSP 207	3	Credential Earned: Technical Certificate for Culinary Arts, NRAEF ManageFirst Certificate in Customer Service & ServSafe Alcohol certification
Term 5	HOSP 213	3	HOSP 201	3	COMM 101 or 102	3	Credential Earned: NRAEF ManageFirst Certificate in Purchasing NRAEF & ManageFirst Certificate in Controlling Foodservice Costs
Term 6	HOSP 212	3	HOSP 203	3	Science Elective	3	
Term 7	HOSP 210	3	Social and Behavioral or Humanistic Ways of Knowing Elective			3	
Term 8	HOSP 211 or 221	3	HOSP 280	1			Credential Earned: AAS Hospitality Administration- Culinary Arts, NRAEF ManageFirst Certificate in Hospitality and Restaurant Mgmt. & NRAEF ManageFirst Manage First Professional Credential with NRAEF ManageFirst certificates and 800 industry experience