



The Culinary Arts Certificate is an entry-level program that prepares students for employment opportunities in the food service industry. The program emphasizes basic preparation, production, and sanitation standards involved in food production.

Requirements for the Culinary Arts Certificate: (L255)

		GRADE	IP	NEED	UNITS
HOTFS 10	Introduction to Hospitality Management				3
HOTFS 16	Principles of Food Preparation				2
HOTFS 16L	Principles of Food Preparation Laboratory				1
HOTFS 18	Sanitation, Safety and Equipment Management				2
HOTFS 20	Purchasing, Cost Controls, and Menu Planning				2
HOTFS 424	Dining Systems and Restaurant Operations				3
HOTFS 432	Hospitality and Healthcare Law				3
HOTFS 434	Catering and Banquet Organization				3
HOTFS 436A	Culinary Arts I				2
HOTFS 436B	Culinary Arts II				2
HOTFS 436C	Culinary Arts III				2
HOTFS 496B	Work Experience				2
NF 11	Food Service Management Supervision				3
NF 15	Nutrition I: The Science of Nutrition (or NF 5, Nutrition for Life, or NF 25, Culture and Nutrition)				3

Student Name: _____

ID #: _____

Date: _____

Counselor: _____

COUNSELOR NOTES:

In addition to completion of the MAJOR, there are other requirements for the degree, refer to the Chaffey College Graduation Requirement Sheet or see a counselor in the Counseling Center. All courses required for a certificate must be completed with a minimum grade of C.