

# Advanced Baking and Pastry

## Certificate in Applied Science

### Credit Requirements: 24 Semester Credit Hours

The Advanced Baking and Pastry Arts certificate prepares students for fast-track baking and pastry positions in restaurants, hotels, catering, retail bakeries and other foodservice operations. Students study theory and practice hands-on applications in the college's fine dining restaurant. This program meets advanced standards of education for the American Culinary Federation certification levels in baking and pastry.

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test, as well as completion of a Baking and Pastry certificate, culmination of baking and pastry courses totaling 24 credit hours, or professional experience in this field of study with a minimum of 600 hours of documented work.

### Recommended Sequence of Courses

#### First Semester – Fall

HOS 181	Candies and Confectionaries	3
HOS 182	Artisan Breads	3
HOS 183	Plated Desserts	3
HOS 222	Chocolate and Sugar	3
<b>Total 12</b>		

#### Second Semester – Spring

HOS 185	Ice Cream and Frozen Desserts	3
HOS 223	Wedding Cakes and Decorating Techniques	3
HOS 224	Jams, Jellies, Chutneys and Tarts	3
HOS 228	Petit Fours and Mini Pastries	3
<b>Total 12</b>		

# Culinary Arts

## Certificate in Applied Science

### Credit Requirements: 26 Semester Credit Hours

The Culinary Arts certificate prepares students for entry-level cooking positions in restaurants, hotels, catering and other foodservice operations. Students study theory and practice hands-on applications of preparing, cooking and presenting food. This program meets the minimum standards for the American Culinary Federation certification level of Certified Culinarian.

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.

### Recommended Sequence of Courses

#### First Semester – Fall

CPT 101	Introduction to Computers	3
HOS 104	Introduction to Culinary Arts	3
HOS 107	Culinary Skills I	3
HOS 109	Nutrition Science and Sanitation	3
HOS 119	Introduction to Baking and Pastry	3
<b>Total 15</b>		

#### Second Semester – Spring

HOS 111	Culinary Skills II	3
HOS 122	Advanced Culinary Skills	2
HOS 128	Culinary Management and Human Resources	3
HOS 129	Storeroom and Purchasing	3
<b>Total 11</b>		

# Advanced Culinary Arts

## Certificate in Applied Science

### Credit Requirements: 24 Semester Credit Hours

The Advanced Culinary Arts certificate prepares students for fast-track cooking positions in restaurants, hotels, catering and other foodservice operations. Students study theory and practice hands-on applications of preparing, cooking and presenting food in the Culinary Institute's fine dining restaurant as well as in a professional restaurant, club, resort or hotel. This program meets advanced standards of education for the American Culinary Federation certification levels.

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test as well as completion of a Culinary Arts degree or certificate, a culmination of cooking courses that total 24 credit hours, or professional experience in this field of study with a minimum of 600 hours of documented work.

### Recommended Sequence of Courses

#### First Semester – Fall

HOS 178	Farm to Plate	3
HOS 180	French Regional Cuisine	3
HOS 215	Cuisine of the Americas	3
HOS 216	International Cuisine	3
<b>Total 12</b>		

### Second Semester – Spring

HOS 186	Mediterranean Cuisine	3
HOS 280	Butchery and Charcuterie	3
HOS 281	Seafood Cookery	3
HOS 277	SCWE in Culinary Arts	3

**Total 12**

## Event Management

### Certificate in Applied Science

#### Credit Requirements: 24 Semester Credit Hours

The Event Management certificate program provides an overview of the event management industry to prepare students for entry-level positions in event management. Students will learn the process of planning events from the initial conception phase through delivery including sales, transportation, logistics, food and beverage management, and service, and gain general competency in providing support for delivery and management of such events.

Admission to this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.

#### Recommended Sequence of Courses

##### First Semester – Fall

HOS 110	Food Production Management	3
<b>or</b>		
HOS 107	Culinary Skills I	3
HOS 140	The Hospitality Industry	3
HOS 109	Nutrition Science and Sanitation	3
HOS 163	International Etiquette and Protocol	3

**Total 12**

### Second Semester – Spring

HOS 258	Convention Management	3
HOS 250	Beverage Service Management	3
HOS 254	Catering Management	3
HOS 265	Hotel, Restaurant and Travel Law	3

**Total 12**

## Advanced Beverage Service Management

### Certificate in Applied Science

#### Credit Requirements: 18 Semester Credit Hours

The Advanced Beverage Service Management program is designed for students interested in acquiring advanced knowledge of the beverage management industry through study of history, origins, product identification, purchase, storage, sales and service of wines, beers, distilled spirits and related products. The program also addresses legal requirements and the achievement of industry credentials for safe, legal service of alcoholic beverages.

Admission to this program requires completion of at least one other hospitality/tourism management program or department head approval. In addition, students must have proof of high school graduation (or GED) and qualifying scores on SAT, ACT or TTC placement test.

#### Recommended Sequence of Courses

HOS 250	Beverage Service Management	3
HOS 251	Introduction to Wine	3
HOS 253	Beer Basics	3
HOS 261	Distilled Spirits and Related Products	3
HOS 264	Food and Beverage Pairing	3
HOS 268	Building a Beverage Business	3

**Total 18**

## Food and Beverage Operations

### Certificate in Applied Science

#### Credit Requirements: 18 Semester Credit Hours

The Food and Beverage Operations certificate is designed for students interested in the development of food and beverage management skills for professional development, career enhancement and personal enrichment.

Admission to this program requires proof of high school graduation (or GED) and qualifying SAT, ACT or appropriate TTC placement test scores.