

CULINARY MANAGEMENT TRACK

SEMESTER I			SEMESTER II			SEMESTER III			SEMESTER IIII		
			CERTIFICATE OF COMPLETION			AAS CM			AAS CM		
CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr	CA #	COURSE	Cr Hr
	Sanitation	1		Nutrition	3		Dining Room Service	1	CA 2450	Principles of Leadership	3
	Food Service Math & Acct I	1		Purchasing & SR Mgmt	3		Humanities Elective	3		Social Science Elective	3
	Emergency Medical Care	2		Food Service Math & Acct II	2		Back of the House Management	3		Food & Beverage Cost Control	3
	English 1010	3		Supervision & Training	3		Customer Realltions through Social Media	2			
	Orientation to the Hospitaiaty Ind	1					Catering & Event Operations	4		Restaurant & Retail Management	4
	Menu Design	2		Culinary Skills Development	3		Culinary Principles I	3		Pastry Principles I	3
	Kitchen Fundamentals	3		Product ID	2						
	Baking Fundamentals	3									
	<i>Semester Total</i>	<i>16</i>		<i>Semester Total</i>	<i>16</i>		<i>Semester Total</i>	<i>16</i>		<i>Semester Total</i>	<i>16</i>
				CERTIFICATE OF COMPLETION	32					AAS in CM	64