

## CS61 Catering Specialist

### Technical Certificate of Credit

Program Entrance Term: Fall, Spring, Summer

Minimum Length of Program: 2 terms

Minimum Credit Hours for Graduation: 25

#### Program Description

The Catering Specialist technical certificate of credit program is a sequence of courses that prepares students for the catering profession. Learning opportunities develop occupational and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment.

#### Admission Requirements

- Submit completed application and application fee
- Be at least 16 years of age
- Submit official high school transcript or GED transcript with test scores and ALL post-secondary transcripts in an official sealed envelope
- Meet assessment requirements
- Student must have the ability to lift 25 lbs., to do prolonged standing, and to tolerate heat.

#### Program Courses

The following is a suggested path to complete this program in a timely manner. An individual's path to completion may be different based on institutional and personal factors affecting his/her academic progress.

Note: While all courses are offered, they may vary by term and campus. See the program advisor for any questions.

Course	Credits	Grade Received
<input type="checkbox"/> CUUL 1110—Culinary Safety and Sanitation	2	
<input type="checkbox"/> CUUL 1120—Principles of Cooking	6	
<input type="checkbox"/> CUUL 1129—Fundamentals of Restaurant Operations	4	
<input type="checkbox"/> CUUL 1220—Baking Principles	5	
<input type="checkbox"/> CUUL 1320—Garde Manger	4	
<input type="checkbox"/> CUUL 2160—Contemporary Cuisine	4	

Note: CUUL 1110 requires a final grade of a C to advance into any other CUUL occupational courses.