

# Culinary Arts-Catering (Effective Fall 2011)

Diploma #0121



Business, Hospitality, and Tourism (BHT)

NAME: \_\_\_\_\_ Advisor: \_\_\_\_\_

## Developmental Courses as determined through College Placement Testing:

Please note: 0-level courses do not transfer and do not count toward graduation requirements; however, they are required to enter college level courses.

\_\_\_ Any ENGL ESL classes\*    \_\_\_ ENGL 002\*    \_\_\_ ENGL 050\*    \_\_\_ \*\*    \_\_\_ MATH 020\*  
\_\_\_ ENGL 001\*    \_\_\_ ENGL 003\*    \_\_\_ ENGL 051\*    \_\_\_ MATH 010\*    \_\_\_ MATH 051\*

\*\* (Placement below Math 010 options: study and successfully retest- College fees apply; Take HD 107/retake math placement test (no fee for retest) and successfully place MATH 010 or higher)

### Requirements:

#### First Semester

COURSE	DESCRIPTION	PRE or CO-REQUISITE	CREDITS
___ HRIM 113	Sanitation and Safety <sup>2</sup>		2
___ HRIM 102	Applied Hospitality Math	Pre: MATH 010 with a C or better	2
___ HRIM 100	World of Wine		1
	<b>Total Credits</b>		<b>5</b>

#### Second Semester

___ HRIM 133	Culinary Arts I* <sup>1</sup>	Pre: HRIM 113 & 102	5
___ MGMT 121	Small Business Management		3
___ HRIM 106	Professional Bartending		1
	<b>Total Credits</b>		<b>9</b>

#### Third Semester

___ HRIM 143	Culinary Arts II*	Pre: HRIM 133	5
___ HRIM 123	Catering: Principles, Garnish & Hors D'oeuvres		3
	<b>Total Credits</b>		<b>8</b>

#### Fourth Semester

___ HRIM 153	Culinary Arts III*	Pre: HRIM 143	5
	<b>Total Credits</b>		<b>5</b>
	<b>Total Program Credits</b>		<b>27</b>

## Advising Comments

\* Indicates this course requires a "C" or better.

1. Culinary Arts is a selective program with special application requirements. BEFORE enrolling in HRIM 133, the prospective culinary arts student must attend a *Culinary/Restaurant Advising Session*. Please call the Department Faculty Secretary at 717-780-3248 to schedule a session.

2. HRIM 113, Sanitation and Safety, is a prerequisite for HRIM 133, Culinary Arts I. Students must also pass the ServSafe Certification test in order to take HRIM 133, Culinary Arts I.

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Students are encouraged to see their advisor to develop  
and review their individual educational plans.