

CULINARY ARTS CATERING, Certificate - 1261

Business Studies Department
CIP Code: 12.0503

The Culinary Arts Catering certificate is designed to lead directly to employment as it provides students with instruction in food preparation, catering principles, management skills, and service in the classroom and in on-campus labs. Students gain supervised industry experience at multiple-off campus commercial food and beverage operations that are open to the public that involve both production and service rotations. The Culinary Arts certificate is accredited by the Accrediting Commission of the American Culinary Federation Education Foundation (ACFEF). Graduates with an ACF membership are awarded Certified Culinarian (C.C.). This certificate can be completed at the Harrisburg Campus through on-campus/in-person instruction.

Career Opportunities

Job opportunities include positions as caterers, cooks in restaurants, institutions and cafeterias; bakers; and food preparation workers and servers. **(SOC Code: 35-2014 Cooks, Restaurant)**

Competency Profile

This curriculum is designed to prepare students to:

- Apply industry sanitation and safety procedures
- Demonstrate foundational cooking techniques and knife skills
- Compose a complete meal including culinary and bakery items using standardized recipes
- Exhibit management skills in professionalism, employee relations, food and beverage service, catering principles, menu design, food purchasing, and inventory
- Create working recipes based on developed flavor profiles, food costs, and nutritional values

PROGRAM REQUIREMENTS (TOTAL CREDITS = 38)

General Education	Major Requirements		Other Required Courses	
	CULI 100 World of Wine	1	Program Elective*	2
	CULI 102 Culinary Math	2		
	CULI 106 Professional Bartending	1		
	CULI 107 Nutrition for Food Service	3		
	CULI 113 Sanitation & Safety	2		
	CULI 122 Food Purchasing	3		
	CULI 123 Catering: Principles, Garnish, Hors d'oeuvre	3		
	CULI 133 Culinary Arts I	5		
	CULI 143 Culinary Arts II	5		
	CULI 153 Culinary Arts III	5		
	CULI 251 Hospitality Supervision	3		
	HTMT 101 Introduction to the Hospitality Industry	3		
		36		

*Students are to select one course from the following: BUSI 101, 209; CULI 205 (recommended), 230; ENTR 101; MKTG 201, 205, 235; MGMT 201, 221.

Note: Students must complete the following courses with a minimum grade of C to graduate: CULI 133, 143 and 153.

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part-time students can complete this program by taking one or more courses each semester.

Summer I	Fall Semester I	Spring Semester I	Summer II
CULI 113 2	CULI 102 2	CULI 122 3	CULI 100 1
	CULI 107 3	CULI 143 5	CULI 106 1
	CULI 123 3	CULI 251 3	CULI 153 5
	CULI 133 5	Program Elective* 2	
	HTMT 101 3		