



# DENMARK TECHNICAL COLLEGE



## CERTIFICATE: APPLIED SCIENCE IN CULINARY ARTS (18 SHC)

Student Name: \_\_\_\_\_  
 Student ID: \_\_\_\_\_  
 Semester: \_\_\_\_\_

PLACEMENT	RDG _____	MAT _____	ENG _____
<i>If the required placement test scores are not met for this major, the student is required to take the course as indicated.</i>			
<b>COURSE</b>	<b>LECT</b>	<b>LAB</b>	<b>SHC</b>
RDG _____	_____	_____	_____
MAT _____	_____	_____	_____
ENG _____	_____	_____	_____
			<b>SEMESTER TAKEN</b>
			<b>GRADE</b>

### REQUIRED CORE SUBJECT AREAS

	<b>18 SHC</b>	<b>1<sup>ST</sup> SEM</b>	<b>(SHC)</b>	<b>TERM</b>	<b>GRADE</b>
CUL 101 PRINCIPLES OF FOOD PRODUCTION (2-3-3)		CUL 101	_____	_____	_____
CUL 102 PRINCIPLES OF FOOD PRODUCTION II (2-3-3)		CUL 155	_____	_____	_____
BKP 120 BAKESHOP PRODUCTION (2-3-3)		CUL 235	_____	_____	_____
CUL 155 HOSPITALITY SANITATION (3-0-3)					
CUL 235 MENU PLANNING (3-0-3)		<b>2<sup>ND</sup> SEM</b>	<b>(SHC)</b>	<b>TERM</b>	<b>GRADE</b>
HOS 255 FOOD SERVICE MANAGEMENT (3-0-3)		CUL 102	_____	_____	_____

### FREE ELECTIVES

CUL 103 NUTRITION (3-0-3)		BKP 120	_____	_____	_____
CUL 104 INTRODUCTION TO CULINARY ARTS (3-0-3)		HOS 255	_____	_____	_____
CUL 225 BUFFET ORGANIZATION (3-3-4)					

**TOTAL 18 SHC**

### Culinary Arts

**Program Description:** The Culinary Arts Program is designed to give students a basic foundation in the methods and chemistry of cooking. The program provides classroom training and practical skills in cooking techniques, cooking equipment, and operation of the dining room. In addition, students gain experience in menu planning, nutrition, and banquet planning. Students who complete this certificate program may pursue careers as a chef, short-order cook, baker, pastry chef, and self-employment in the catering business.