

# CULINARY EDUCATION CERTIFICATE IN APPLIED SCIENCE

## Program Description

This program prepares kitchen staff for certification with the American Culinary Federation. This certificate will prepare students with the essential requirements for advanced production classes in the Culinary Arts Technology associate degree program.

## Mission Statement

The Culinary Institute of the Carolinas at Greenville Technical College is dedicated to providing the region's best professional culinary education. Excellence, leadership, professionalism, ethics and respect for diversity are the core values that guide our efforts. We teach our students the general knowledge and specific skills necessary to live successful lives and to grow into positions of influence and leadership in their chosen profession.

## Entrance Requirements

Acceptable placement test score(s)

## Type of Program

Day

## Requirements for Completion

A grade of "C" or higher in all courses is required.

## Employment Opportunities

Restaurants, hospital systems, school systems, hotels, motels, private clubs and caterers

Visit our web page at [https://www.gvltec.edu/culinary\\_institute/](https://www.gvltec.edu/culinary_institute/).

## Recommended Program Schedule

Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

First Semester		Hours
CUL 155	Sanitation	3
CUL 101	Principles of Food Production I	3
HOS 160	Purchasing for Hospitality	3
HOS 256	Hospitality Management Concepts	3
<b>Total Semester Hours</b>		<b>12</b>
Second Semester		
CUL 102	Principles of Food Production II	3
CUL 103	Nutrition	3
HOS 171	Food and Beverage Controls	3
BKP 120	Bakeshop Production	3
<b>Total Semester Hours</b>		<b>12</b>

Third Semester		
CUL 225	Buffet Organization <sup>1</sup>	4
<b>Total Semester Hours</b>		<b>4</b>
Fourth Semester		
CUL 108	Food Production Techniques	3
<b>Total Semester Hours</b>		<b>3</b>
<b>Total Required Credit Hours</b>		<b>31</b>

<sup>1</sup> Offered summer only