

CULINARY ARTS (CERTIFICATE)

Business & Information Technology

Program website (<https://www.harpercollege.edu/academics/business/hospitality/culinary-arts-certificate.php>)

Program Overview

This is a 32 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as head cooks, assistant cooks, specialty cooks, or chef's assistants.

Program Requirements

Code	Title	Hours
FSM 107	Basic Quantity Bread and Pastry Arts	4
FSM 109	Introduction to Food Prep/Production	4
FSM 110	Advanced Quantity Culinary Arts	4
FSM 113	Dining Room Operations	3
FSM 114	Food Standards and Sanitation	2
FSM 115	Menu Planning	3
FSM 162	Classical Cuisines	4
FSM 163	Garde Manger	2
Electives		
Select at least six credit hours from the following:		6
FSM 111	Introduction to the Hospitality Industry	
FSM 172	Classical Baking	
FSM 173	Cake Decoration	
FSM 211	Purchasing and Storage	
FSM 212	Hospitality Supervision	
FSM 214	Hospitality Operations Analysis	
FSM 215	Restaurant Layout and Equipment	
FSM 216	Introduction to Wines, Spirits and Beverage Management	
FSM 220	Hospitality Promotions	
Total Hours		32

Gainful Employment

Harper College provides Gainful Employment information to comply with the U.S. Department of Education.