# 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.