

# CULINARY ARTS - SAVORY - CERTIFICATE OF COMPLETION

## Doña Ana Community College 2022-2023 Catalog (43 credits)

NOTE: Students must earn a final grade of C- or better in all required Foundation, Major and Elective Requirement courses and achieve a cumulative grade-point average of at least 2.0.

Students must complete all University certificate requirements to total at least 43 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Prefix	Title	Credits
<b>Foundation Courses</b>		
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 165	Math for Kitchen Operations	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
OATS 215	Spreadsheet Applications	3
<b>Core Elements</b>		
CHEF 233	Culinary Arts Fundamentals I	4
CHEF 234	Culinary Arts Fundamentals II	4
CHEF 235	Advanced Culinary Arts I	4
CHEF 236	Advanced Culinary Arts II	4
HOST 203	Hospitality Operations Cost Control	3
HOST 208	Hospitality Supervision	3
<b>Elective Courses (9 credits total required)</b>		
CHEF 237	Banquet/Catering Production	
CHEF 256	International Cuisine	
CHEF 257	Garde Manger	
CHEF 260	Nutrition for Chefs	
HOST 214	Purchasing and Kitchen Management	
<b>Total Credits</b>		<b>43</b>

## (43 credits)

### A Suggested Plan of Study

The contents of this roadmap may vary depending on initial student placement in mathematics and English. This is only a suggested plan of study for students, and is not intended as a contract. Individual student academic plans may vary. Please contact your academic advisor to create a plan that works for you. Course availability may vary from fall to spring semester and may be subject to modification or change.

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<b>Semester 1</b>		<b>Credits</b>
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 165	Math for Kitchen Operations	3
CHEF 233	Culinary Arts Fundamentals I	4
CHEF 234	Culinary Arts Fundamentals II	4
<b>Credits</b>		<b>14</b>
<b>Semester 2</b>		
CHEF 235	Advanced Culinary Arts I	4
CHEF 236	Advanced Culinary Arts II	4
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
OATS 215	Spreadsheet Applications	3
<b>Credits</b>		<b>14</b>
<b>Semester 3</b>		
HOST 203	Hospitality Operations Cost Control	3
HOST 208	Hospitality Supervision	3
Electives - Chosen in coordination with faculty advisor.		9
<b>Credits</b>		<b>15</b>
<b>Total Credits</b>		<b>43</b>