

CULINARY MANAGEMENT CERTIFICATE

Division: Career Technical Education

Requirements

PROGRAM CODE: 1C21119

The **Culinary Management Certificate (formerly Culinary Arts Certificate)** provides students with basic competencies in the methods of food handling, cooking, and culinary management. It includes exposure to various styles, and proper use of culinary applications and equipment. The program is designed to help students develop a working knowledge of what is required to be successful for fast track culinary management potential. To earn a certificate, complete the required courses as listed with a grade of C or better. At least 50% of all course work must be completed at Cypress College. This certificate requires a total of 38 units.

Code	Title	Units
Required Courses are listed in suggested sequence (38 units):		
HRC 100 C	Nutrition	3
HRC 101 C	Introduction to Hospitality Management	3
HRC 120 C	Sanitation and Safety	2
HRC 125 C	Restaurant Management	3
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 145 C	The Art of Garde Manger	3
HRC 152 C	Menu Planning and Purchasing (formerly Hospitality Purchasing)	3
HRC 231 C	Cost Control in Hospitality	3
HRC 235 C	Culinary Fundamentals II	3
HRC 255 C	American Regional Cuisine	3
HRC 265 C	World Culture and Cuisine (formerly International Cuisine)	3
HRC 290 C or HRC 295 C	Hospitality Career Capstone Internship	3
Total Units		38