



Curriculum Advising Sheet

ADVANCED CULINARY ARTS CAREER STUDIES CERTIFICATE

Student Name: _____ Student ID Number: _____

First Semester

Course #	Course Title	Credit	Gen ED	Course Taken <input type="checkbox"/>
HRI 115	Food Safety Managers and Sanitation Certification	1		
HRI 106	Principles of Culinary Arts I-II	3		
HRI 218	Fruit, Vegetable, and Starch Preparation	3		
HRI 145	Garde Manger	3		
HRI 134	Food and Beverage Service Management	3		
HRI 128	Principles of Baking	3		
	Total	16		

Second Semester

Course #	Course Title	Credit	Gen ED	Course Taken <input type="checkbox"/>
HRI 288	Health-Conscious Baking	1		
HRI 154	Principles of Hospitality Management	3		
HRI 219	Stock, Sauce, and Soup Preparation	3		
HRI 207	American Regional Cuisine	3		
	Total	12		

Total Minimum Credits: 28