

Culinary Essentials Certificate (CEC)

Basic Culinary Skills - Total 23 credit-hours (525 hours Lecture/Lab + 240 hours Internship)



TWO SEMESTERS PROGRAM PLAN (Semester one 12 credits; Semester two 11 credits)

	Course Module 1	Course Module 2	Course Module 3	Course Module 4	Course Module 5	Course Module 6	Course Module 7	Course Module 8
Semester	Course	Weeks 1 to 3	Weeks 4 to 6	Weeks 7 to 9	Weeks 10-12	Weeks 13-15	Description	
1	HPRM 2012 Culinary Theory and Fundamentals (3 Cr.)	Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM						Theory and Lab (75 hours)
1	HPRM 2013 Intermediate Culinary Techniques (3 Cr.)		Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM					Theory and Lab (75 hours)
1	HPRM 2014 Culinary Leadership and Professionalism (3 Cr.)				Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM	Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM		Lecture and seminar (75 hours). Rotation schedule used for overlapping classes.
1	HPRM 2015 A la Carte and Restaurant Service (3 Cr.)					Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM		Rotation schedule used for overlapping courses. (75 hours)
2	HPRM 2016 Introduction to Pastry and Baking (3 Cr.)	Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM						Theory and Lab (75 hours)
2	HPRM 2017 Food Composition and Sanitation (3 Cr.)		Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM					Theory and Lab (75 hours)
2	HPRM 2018 Introduction to Garde Manger (3 Cr.)				Mon. - Thur. AM Session: 9 AM - 3:15 PM or, PM Session: 4 PM - 10:15 PM			Theory and Lab (75 hours)
2	HPRM 2019 Culinary Internship (2 Cr.)							Work experience. Minimum 240 hours should be completed.
					Internship experience as available.			