COUNTY COLLEGE OF MORRIS
CURRICULUM CHECK SHEET   **#0420**
Requirements for Graduation   **CULINARY ARTS**
Certificate of Achievement   **Certificate of Achievement**

Name:_____

ID_____**Total Transfer Credits**_____

Date_____

FALL 2020

COURSE	CODE	CR	GR	TR
CORE REQUIREMENTS				
Serv-Safe Food Handling	HOS 100	1		
Introduction to Food	HOS 101	3		
Select one of the following options to complete your certificate:				
Culinary Arts				
Food Management	HOS 102	3		
Food Production	HOS 103	3		
Baking Arts				
Introduction to Baking	HOS 117	3		
Advanced Baking	HOS 121	3		
World Cuisines				
Choose six credits from these courses:				
International Cuisines	HOS 123	3		
American Regional Cuisines	HOS 126	1		
Chinese Cuisines	HOS 127	1		
Italian Cuisine	HOS 128	1		
Latin Cuisine	HOS 129	1		
	TOTAL	10		

NOTES:

All students are required to see their Academic Advisors each semester to discuss and approve their selection of courses before they register.

This certificate program is designed to fulfill the needs of anyone interested in the field of Culinary Arts. By selecting your Track you can tailor the learning to your interests.

Remember that your advisor can also help you choose the best courses for transfer into a degree program.

In order to speak with an Academic Advisor please contact Prof. Mark Cosgrove at mcosgrove@ccm.edu

Certificate awarded after successful completion of all courses with an overall average of 2.0 or better.