

2007 - 08 PETITION/PROGRAM SHEET

Degree: Technical Certificate Major: Culinary Arts www.mesastate.edu/wccc/cul.htm

About This Certificate...

Students in the Colorado Culinary Academy learn cooking and baking from scratch, dining room management, menu planning, food service supervision, cost controls, purchasing, marketing and computer applications for food service. The curriculum meets requirements of the American Culinary Federation and includes National Restaurant Association Professional Management Development courses.

POLICIES:

- 1. It is your responsibility to determine whether you have met the requirements for your degree. Please see your MSC Catalog for a complete list of graduation requirements.
- 2. You must go to the Registrar's Office and fill out the "Intent to Graduate" form at the beginning of the semester prior to graduating.
- 3. This program sheet must be submitted with your graduation planning sheet to your advisor during the semester prior to graduating, no later than September 15 for Spring graduates, February 15 for Fall graduates.
- 4. Your advisor will sign and forward the Program Sheet, Intent to Graduate Form, and Graduation Planning Sheet to the WCCC Director of Instruction for signature.
- 5. Finally, the WCCC Director or the department administrative assistant will take the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
- 6. If your petition for graduation is denied, it will be your responsibility to reapply for graduation in a subsequent semester. Your "Intent to Graduate" does not automatically move to a later graduation date.
- 7. NOTE: The semester before graduation, you will be required to take a Major Field Achievement Test (Exit Exam).

NAME:	STUDENT ID #	
LOCAL ADDRESS AND PHONE NUMBER	:	
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on the Program Sheet. I further certify that the	, hereby certify that I have completed (or will grade listed for those courses is the final course grade received exceplete next semester. I have indicated the semester in which I will comp	ot for the courses in which I am
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Signature of Advisor	Date	
		20
Signature of WCCC Director	Date	
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Signature of Registrar	Date	

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Posted 11/6/07

Students should work closely with a faculty advisor when selecting and scheduling courses prior to registration.

Degree Requirements:

- 2.00 cumulative GPA or higher in all MSC coursework and a "C" or better must be achieved in each course which comprises the area of
 emphasis or specialization for CUAR.
- Program sheets are for advising purposes only. Because a program may have requirements specific to the degree, check with your advisor for additional guidelines, including prerequisites, grade point averages, grades, exit examinations, and other expectations. It is the student's responsibility to be aware of, and follow, all guidelines for the degree being pursued. Any exceptions or substitutions must be approved by the faculty advisor and/or Department Head. Courses related to teacher licensure must also be approved by the Teacher Education Dept.
- When filling out the program sheet a course can be used only once.
- See the "Undergraduate Graduation Requirements" in the Mesa State College catalog for additional graduation information.

TECHNICAL CERTIFICATE: CULINARY ARTS (33 semester hours) Need a "C" or higher in each course.			Course No	o Title	Sem.hrs	Grade	Term/Trns		
`	,				CUAR				
Course No Title		Sem.hrs	Grade	Term/Trns	CUAR				
					CUAR				
Core Classes					CUAR				
CUAR 125	Introduction to Foods	4			CUAR				
CUAR 129	Center of the Plate	4			CUAR				
CUAR 101	Introduction to Baking	2			CUAR				
CUAR 145	Food Safety and Sanitation	4			CUAR				
					CUAR				
Electives: Cho	oose at least 19 semester hours	s from CU	AR 136	, CUAR	CUAR				
190, CUAR 156, CUAR 157, CUAR 261, CUAR 262, CUAR 233,			CUAR						
CUAR 255, CUAR 256, CUAR 281			CUAR						
CUAR					CUAR				
CUAR									

<u>Additional expenses</u> – Students in Culinary Arts may be required to purchase approximately \$400.00 in cooking tools and approximately \$80.00 in uniforms. This does not include required textbooks. These costs vary with student needs and brand or quality of tools purchased.

Choose 19 semester hours from the following:

CUAR 136 Bartending
CUAR 190 Dining Room Management
CUAR 156 Nutrition for the Hospitality Professional

CUAR 157 Menu Planning CUAR 261 Cost Controls CUAR 262 Purchasing for the Hospitality Industry CUAR 233 Advanced Line Prep and Cookery CUAR 255 Supervision in the Hospitality Industry CUAR 256 Marketing in the Hospitality Industry CUAR 281 Internship

SUGGESTED COURSE SEQUENCING FOR THE TECHNICAL CERTIFICATE WITH A MAJOR IN CULINARY ARTS

This is a recommended sequence of course work. Certain courses may have prerequisites or are only offered during the Fall or Spring semesters. It is the student's responsibility to meet with their advisor and check the two- year course matrix on the Mesa State website for course availability.

First Semester		Hours	Second Semester	Hours Hours
CUAR 125	Introduction to Foods	4	CUAR Electives	<u>16</u>
CUAR 129	Center of the Plate	4		16
CUAR 145	Introduction to Baking	4		
CUAR 101	Food Safety and Sanitation	2		
CUAR Elective	s	<u>3</u>		
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