



2006 – 07 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 of Instruction 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: _____

_____ () _____

I, (Signature) _____, hereby certify that I have completed (or will complete) all the courses listed on the Program Sheet. I further certify that the grade listed for those courses is the final course grade received except for the courses in which I am currently enrolled and the courses which I complete next semester. I have indicated the semester in which I will complete these courses.

Signature of Advisor Date _____ 20____

Signature of WCCC Director of Instruction Date _____ 20____

Signature of Registrar Date _____ 20____

- A cumulative grade point average of 2.0 or higher must be maintained for all courses taken and a “C” or better must be achieved in each course which comprises the area of emphasis or specialization for CUAR.
- It is recommended that students work closely with a faculty advisor when selecting appropriate courses and scheduling classes.

Technical Certificate: Culinary Arts (33 Semester Hours) Need a “C” or higher in each course.

Course	No.	Credit	Grade	Term	Year	Trns/Subs	Course	No.	Credit	Grade	Term	Year	Trns/Subs
CUAR	121	1					CUAR	134	1				
CUAR	122	1					CUAR	141	1				
CUAR	123	1					CUAR	142	1				
CUAR	124	1					CUAR	143	1				
CUAR	131	1					CUAR	144	1				
CUAR	132	1					CUAR	155	2				
CUAR	133	1											

Electives: Choose at least 19 semester hours from CUAR 136, CUAR 138, CUAR 156, CUAR 157, CUAR 161, CUAR 162, CUAR 165, CUAR 233, CUAR 255, CUAR 256, CUAR 299

CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____
CUAR	_____	_____	_____	_____	_____	_____	CUAR	_____	_____	_____	_____	_____	_____

Technical Certificate: Culinary Arts (33 Semester Hours)

Required Courses:

- CUAR 121 Introduction to Food Production
- CUAR 122 Introduction to Hot Foods
- CUAR 123 Introduction to Garde Manger
- CUAR 124 Food Production Applications
- CUAR 131 Vegetables, Starches, Pastas, Breakfast, and Short Order Cookery
- CUAR 132 Center of the Plate: Meat
- CUAR 133 Center of the Plate: Poultry, Fish
- CUAR 134 Food Production Applications II
- CUAR 141 Basic Baking Principles and Ingredients
- CUAR 142 Basic Yeast-Raised Products and Quick Breads
- CUAR 143 Cakes, Pies and Pastries, Cookies
- CUAR 144 Baking Applications
- CUAR 155 Applied Food Service Sanitation

Choose 19 semester hours from the following:

- CUAR 136 Beverage Management
- CUAR 138 Dining Room Management
- CUAR 156 Nutrition for the Food Service Worker
- CUAR 157 Menu Planning
- CUAR 161 Cost Controls
- CUAR 162 Cost, Purchasing, Pricing
- CUAR 165 Computer Applications in the Food Service Industry
- CUAR 233 Advanced Line Preparation/Cookery
- CUAR 255 Food Service Supervision
- CUAR 256 Food Service Marketing
- CUAR 299 Internship

- Additional expenses – Students in Culinary Arts maybe 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.

**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 2 year course matrix on the Mesa State website for course availability.

<u>First Semester</u>		<u>Hours</u>	<u>Second Semester</u>		<u>Hours</u>
CUAR 121	Introduction to Food Production	1	CUAR Electives		<u>16</u>
CUAR 122	Introduction to Hot Foods	1			16
CUAR 123	Introduction to Garde Manger	1			
CUAR 124	Food Production Applications	1			
CUAR 131	Veg, Starches, Pastas, Brkfst, & Shrt Ord Ck	1			
CUAR 132	Center of the Plate: Meat	1			
CUAR 133	Center of the Plate: Poultry, Fish	1			
CUAR 134	Food Production Applications II	1			
CUAR 141	Basic Baking Principles and Ingredients	1			
CUAR 142	Basic Yeast-Raised Prod. & Quick Breads	1			
CUAR 143	Cakes, Pies and Pastries, Cookies	1			
CUAR 144	Baking Applications	1			
CUAR 155	Applied Food Service Sanitation	2			
CUAR Electives		<u>3</u>			
		17			