



## 2008 – 09 PETITION/PROGRAM SHEET

**Award: Technical Certificate**

**Specialization: Culinary Arts**

**[www.mesastate.edu/wccc/cul.htm](http://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:** \_\_\_\_\_

\_\_\_\_\_ ( ) \_\_\_\_\_

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

\_\_\_\_\_  
Signature of WCCC Director

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Registrar

\_\_\_\_\_  
Date

**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.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- 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	Title	Sem.hrs	Grade	Term/Trns
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**Core Classes**

CUAR 125	Introduction to Foods	4	_____	_____	_____
CUAR 129	Center of the Plate	4	_____	_____	_____
CUAR 101	Introduction to Baking	2	_____	_____	_____
CUAR 145	Food Safety and Sanitation	4	_____	_____	_____

**Electives:** Choose at least 19 semester hours from CUAR 136, CUAR 190, CUAR 156, CUAR 157, CUAR 261, CUAR 262, CUAR 233, CUAR 255, CUAR 256, CUAR 281

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

Course	No	Title	Sem.hrs	Grade	Term/Trns
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CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____
CUAR _____	_____	_____	_____	_____	_____

**Additional expenses** – 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 SPECIALIZATION 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 the assigned advisor and check the two- year course matrix on the Mesa State website for course availability.

<b><u>First Semester</u></b>		<b><u>Hours</u></b>
CUAR 125	Introduction to Foods	4
CUAR 129	Center of the Plate	4
CUAR 145	Introduction to Baking	4
CUAR 101	Food Safety and Sanitation	2
CUAR Electives		<u>3</u>
		17

<b><u>Second Semester</u></b>	<b><u>Hours</u></b>
CUAR Electives	<u>16</u>
	16