Policies:

1. It is your responsibility to determine whether you have met the requirements for your degree. Please see your 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 Department Head for signature.

5. Finally, the Department Head 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).

About This Certificate...

Students enrolled in the Technical Certificate in Culinary Arts learn the fundamental skills and techniques of food and bakery production and safety and sanitation. Additionally, students select from a list of elective classes that includes: dining room management, advanced line cooking, menu planning, food service supervision, cost controls, purchasing, nutrition, marketing, and bartending. Career options include chef de cuisine, certified culinarian, executive or pastry chef, food, beverage, or banquet manager, and restaurant owner/manager.

For more information on what you can do with this major, go to http://www.coloradomesa.edu/wccc/programs.html

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 Department Head ___________________________ 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 CMU 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.
- A student must follow the CMU graduation requirements either from 1) the program sheet for the major in effect at the time the student officially declares a major; or 2) a program sheet for the major approved for a year subsequent to the year during which the student officially declares the major and is approved for the student by the department head. Because a program may have requirements specific to the degree, the student should check with the faculty advisor for additional criteria. It is the student’s responsibility to be aware of, and follow, all requirements for the degree being pursued. Any exceptions or substitutions must be approved by the student’s faculty advisor and Department Head.
- When filling out the program sheet a course can be used only once.
- See the “Undergraduate Graduation Requirements” in the catalog for additional graduation information.

**TECHNICAL CERTIFICATE: CULINARY ARTS**
(33 semester hours) Need a “C” or higher in each course.

<table>
<thead>
<tr>
<th>Course No</th>
<th>Title</th>
<th>Sem.hrs</th>
<th>Grade</th>
<th>Term/Trns</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core Classes</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUAR 101</td>
<td>Food Safety and Sanitation</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUAR 125</td>
<td>Introduction to Foods</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUAR 129</td>
<td>Center of the Plate</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUAR 145</td>
<td>Introduction to Baking</td>
<td>4</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Electives: Choose at least 19 semester hours from list below</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CUAR</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Additional expenses** – Students in Culinary Arts are required to purchase cooking tools and 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 (2)
- CUAR 190 Dining Room Management (4)
- CUAR 156 Nutrition for the Hospitality Professional (3)
- CUAR 157 Menu Planning (3)
- CUAR 242 Intermediate Garde Manger (3)
- CUAR 245 International Cuisine (3)
- CUAR 261 Cost Controls (3)
- CUAR 262 Purchasing for the Hospitality Industry (3)
- CUAR 233 Advanced Line Prep and Cookery (4)
- CUAR 255 Supervision in the Hospitality Industry (3)
- CUAR 256 Marketing in the Hospitality Industry (3)
- CUAR 271 Intro to Competition – Hot Food (3)
- CUAR 272 Intro to Competition – Cold Food (3)
- CUAR 281 Internship (1-6)
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 Colorado Mesa website for course availability.

<table>
<thead>
<tr>
<th>First Semester</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUAR 125 Introduction to Foods</td>
<td>4</td>
</tr>
<tr>
<td>CUAR 129 Center of the Plate</td>
<td>4</td>
</tr>
<tr>
<td>CUAR 145 Introduction to Baking</td>
<td>4</td>
</tr>
<tr>
<td>CUAR 101 Food Safety and Sanitation</td>
<td>2</td>
</tr>
<tr>
<td>CUAR Electives</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>17</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Second Semester</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUAR Electives</td>
<td>16</td>
</tr>
</tbody>
</table>

2012-2013 Program Sheet, Page 3 of 3