



2012-2013 PETITION/PROGRAM SHEET
Award: Technical Certificate
Specialization: Culinary Arts

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>

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).

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 Department Head Date _____ 20____

Signature of Registrar Date _____ 20____

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.

First Semester	Hours	Second Semester	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 Electives	<u>3</u>		
	17		