



2014-2015 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, safety, and sanitation. Additionally, students select from a list of elective classes that includes: International Cuisine, Advanced Garde Manger, Dining Room Management, Advanced Line Cooking, Supervision in the Hospitality Industry, Cost Controls, Purchasing, Nutrition, and Wine and Spirits. Upon completion of the program, students will be prepared for an entry-level position in the broad and expanding hospitality industry, as well as prepared to continue for advanced study in the Associate of Applied Science in Culinary Arts, or the Bachelor of Applied Science in Hospitality Management.

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

All CMU certificate graduates are expected to demonstrate proficiency in critical thinking, communication fluency, quantitative fluency, and specialized knowledge/applied learning. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

1. Use information on an assigned topic to address a course or discipline related question or a question of practice in a workplace setting. (Applied Learning)
2. Apply appropriate mathematical concepts to the field of culinary arts as a basis for menu planning, purchasing and recipe conversion. (Quantitative Fluency)
3. Evaluate strategies for production and sales of food products, identify, formulate, and assess a variety of food products. (Critical Thinking/ Specialized Knowledge)
4. Interact with customers in dining room to present and explain the menu, the ingredients, and the cooking and baking methods, using best marketing practices while meeting the need of the customer. (Applied Learning/ Communication Fluency)

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 have read and understand the policies listed on the last page of this 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 _____ 20_____
Date

Signature of Department Head _____ 20_____
Date

Signature of Registrar _____ 20_____
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

(30 semester hours)

Course No	Title	Sem.hrs	Grade	Term/Trns
<u>Core Classes</u>				
CUAR 100	Culinary Fundamentals	3		
CUAR 101	Food Safety and Sanitation	2		
CUAR 125	Introduction to Foods	4		
CUAR 129	Center of the Plate	4		
CUAR 145	Introduction to Baking	4		

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

Electives: Choose at least 13 semester hours from list below

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

Electives: Choose 13 semester hours from the following

- | | |
|---|--|
| CUAR 120 Wine and Spirits (2) | CUAR 255 Supervision in the Hospitality Industry (3) |
| CUAR 156 Nutrition for the Hospitality Professional (3) | CUAR 261 Cost Controls (3) |
| CUAR 190 Dining Room Management (4) | CUAR 262 Purchasing for the Hospitality Industry (3) |
| CUAR 233 Advanced Line Prep and Cookery (4) | CUAR 271 Techniques of Competition – Hot Food (3) |
| CUAR 245 International Cuisine (3) | CUAR 272 Techniques of Competition – Cold Food (3) |
| CUAR 251 Advanced Garde Manger (3) | 3CUAR 281 Internship (1-6) |

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.

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 course matrix on the Colorado Mesa website for course availability.

First Semester	Hours	Second Semester	Hours
CUAR 100 Culinary Program Fundamentals	3	CUAR 145 Introduction to Baking	4
CUAR 101 Food Safety and Sanitation	2	CUAR Electives	<u>10</u>
CUAR 125 Introduction to Foods	4		14
CUAR 129 Center of the Plate	4		
CUAR Electives	<u>3</u>		
	16		

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).