



**2018-2019 PROGRAM REQUIREMENTS**  
**Degree: Technical Certificate**  
**Program of Study: Food Preparation**

**About This Major . . .**

Students enrolled in the Technical Certificate in Food Preparation learn the fundamental skills and techniques of food and bakery production, safety, and sanitation. 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 Technical Certificate in Food and Beverage Production and Service, 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)

**Advising Process and DegreeWorks**

This document is intended for informational purposes to help determine what courses and associated requirements are needed to earn a certificate. Some courses are critical to complete in specific semesters while others may be moved around. Meeting with an academic advisor is essential in planning courses and discussing the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended certificate.

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a certificate and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic department head. Discrepancies in requirements should be reported to the Registrar's Office.

**Graduation Process**

Students must complete the following in the first two months of the semester prior to completing their certificate requirements (for one semester certificates complete in the first week of class):

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.

### **INSTITUTIONAL CERTIFICATE REQUIREMENTS**

The following institutional requirements apply to all CMU technical certificates. Specific programs may have different requirements that must be met in addition to institutional requirements.

- Consists of 5-59 semester hours.
- Primarily 100-200 level courses.
- At least fifty percent of the credit hours must be taken at CMU.
- 2.00 cumulative GPA or higher in all CMU coursework.
- A grade lower than “C” will not be counted toward meeting the requirements.
- A course may only be used to fulfill one requirement for each degree/certificate.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed twenty-five percent of the semester credit hours required for a technical certificate.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Certificate Requirements.
- The Catalog Year determines which program sheet and certificate requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See “Requirements for Undergraduate Degrees and Certificates” in the catalog for a complete list of graduation requirements.

### **PROGRAM-SPECIFIC CERTIFICATE REQUIREMENTS**

- 17 semester hours for the Technical Certificate in Food Preparation.
- 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.

**TECHNICAL CERTIFICATE: FOOD PREPARATION REQUIREMENTS** (17 semester hours, must earn a grade of “C” or better in each course.)

- CUAR 101 - Food Safety and Sanitation (2)
- CUAR 115 - Introduction to Sustainable Cuisine (3)
- CUAR 125 - Introduction to Foods (4)
- CUAR 129 - Center of the Plate (4)
- CUAR 145 - Introduction to Baking (4)

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### **SUGGESTED COURSE SEQUENCING**

#### **Freshman Year, Fall Semester: 17 credits**

- CUAR 101 - Food Safety and Sanitation (2)
  - CUAR 115 - Introduction to Sustainable Cuisine (3)
  - CUAR 125 - Introduction to Foods (4)
  - CUAR 129 - Center of the Plate (4)
  - CUAR 145 - Introduction to Baking (4)
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