

Total Credits: 34

Technical Certificate, Hospitality and Culinary Arts

Fall

Course #	Course Title	Credits
HCA 104	Culinary Techniques & Theory	3
HCA 106	Introduction to Baking and Pastries	3
HCA 109	Introduction to Garde Manger	3
HCA 110	Restaurant Management & Leadership	3
HCA 128	Food Sanitation	1
HCA 216	Culinary Nutrition	3
	Total	16

Spring

Spring			
Course #	Course Title	Credits	
HCA 107	Sustainability and Environmental Issues	1	
HCA 131	Baking Theory, Pastry and Confections	3	
HCA 132	Intermediate Culinary Techniques & Theory	3	
HCA 133	Catering and Banquet Production	3	
HCA 134	Advanced Garde Manger	3	
HCA 135	Hospitality Accounting, Purchasing and Cost Controls	3	
HHS 268	F/A Heartsaver CPR	2	
	Total	18	