

Culinary Certificate (CECU)

Catalog: 2020-2021				Effective Date: 9/01/2020				
CR	COURSE	COURSE TITLE	SUNY GEN ED	TR	SEMESTER			
1-2	HRD 100, HRD 100A or HRD 110	FRESHMAN EXPERIENCE						
3	ENG 101	<i>Introduction to College Writing</i>	GEBC					
1	CUL 125 (Fall only)	<i>Sanitation</i>						
4	CUL 127	<i>Basic Food Preparation I</i>						
4	CUL 128 (Spring only - Prereq Required)	<i>Basic Food Preparation II</i>						
3	CUL 130	<i>Baking Techniques</i>						
2	CUL 135	<i>Food Specification & Control</i>						
2	CUL 141	<i>Mathematical Applications for the Food Service Profession</i>						
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>						
4	BUS 102, BUS 103 CUL 131, CUL 132, CUL 133, CUL 134 CUL 140, CUL 142, CUL 143 CUL 148, CUL 149 HOS 181, HOS 193	BUSINESS, CULINARY and HOSPITALITY ELECTIVES						
27	Minimum credits required for graduation							

Note: Please review the back of this form for additional information.

Notes on Culinary Certificate (CECU)

❖ COURSE PREREQUISITES:			
CUL 128	CUL 127 or permission of instructor	CUL 142	CUL 127 with C or better
CUL 132	CUL 130 or permission of instructor	CUL 148	CUL 127
CUL 134	CUL 127	CUL 149	CUL 127
CUL 139	CUL 128 and CUL 132	CUL 178	Students must be enrolled in CUL 127 to register for 1 credit, enrolled in CUL 128 to register for 2 credits and have completed CUL 128 prior to enrolling for 3 credits.

❖ RECOMMENDED SEQUENCE:			
FIRST YEAR			
First Semester		Second Semester	
1-2	HRD 100, HRD 100A or HRD 110		
1	CUL 125		
4	CUL 127	4	CUL 128
3	CUL 130	3	ENG 101
2	CUL 135	2	CUL 141
1	CUL 178	2	CUL 178 (See Note 2)
2	Business, Culinary or Hospitality Electives (See Note 3)	2	Business, Culinary or Hospitality Electives (See Note 3)

NOTES:

- In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms (\$100+) and a knife set (\$300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.
- Students must be enrolled in CUL 127 to register for 1 credit, enrolled in CUL 128 to register for 2 credits and have completed CUL 128 prior to enrolling for 3 credits. Internship site will be set up with instructor approval.
- Business, Culinary or Hospitality Electives focus areas:
 - Baking and Pastry: CUL 132, CUL 139,
 - Culinary Arts: CUL 134, CUL 142, CUL 148, CUL 149
 - Front of the House: CUL 131, CUL 133, CUL 140, CUL 143
 - All focus areas can be supported by: BUS 102, BUS 103, HOS 181, HOS 193

INDUSTRY CERTIFICATIONS:

- A student is eligible to obtain industry credentials through the following coursework:
 - CUL 125 ServSafe Food Manager
 - CUL 143 TIPS Certification

❖ **DEFINITION OF COURSE REQUIREMENTS:** See <http://catalog.sunyacc.edu/academics/degree requirements>

❖ **FINANCIAL AID RECIPIENTS:** A student **must** choose courses that are within their degree program. Students are encouraged to meet with their assigned academic advisor for any questions about course selection and degree program requirements. Please visit the Office of Financial Aid for any aid-related questions.

❖ **SUNY GEN ED KNOWLEDGE AREAS:** See <http://catalog.sunyacc.edu/academics/generaleducation>

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| <ul style="list-style-type: none"> ❖ Mathematics (GEMA) ❖ Natural Sciences (GENS) ❖ Social Sciences (GESS) ❖ American History (GEAH) ❖ Western Civilization (GEWC) | <ul style="list-style-type: none"> ❖ Other World Civilization (GEOC) ❖ Humanities (GEHU) ❖ The Arts (GETA) ❖ Foreign Languages (GEFL) ❖ Basic Communication (GEBE) |
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