



**The Culinary &
Hospitality Institute**
Jefferson State Community College

Accelerated Certificate Track Requirements

The Foodservice/Culinary Management Certificate Program is designed to enable the foodservice worker to obtain the basic skills necessary to pursue a career in the foodservice industry. This certificate also contains the required courses for those who are seeking certification through the American Culinary Federation at various levels. All course work in the certificate program may be applied to an Associate of Applied Science in Foodservice/Culinary Management.

Admission Requirements

Prior to taking courses, the student should meet with an advisor to discuss program requirements and develop a plan for satisfying the following requirements. To be eligible for a certificate students must:

- ✚ Complete the course listing below.
- ✚ Make an appropriate score on WorkKeys.
- ✚ Be eligible for ENG 101 and MTH 100 or 116.
- ✚ Have a minimum 2.00 grade point average in Jefferson State courses.

Foodservice/Culinary Management Certificate (29 hours)

Courses	Semester Hours
CUA 101 Orientation to the Hospitality Profession	3
HMM 105s Principles of Management	3
CUA 110 Basic Food Preparation	3
CUA 111 Foundations in Nutrition	3
CUA 112s Sanitation, Safety, and Food Service	2
CUA 115 Advanced Food Preparation	3
CUA 120 Basic Food Preparation Lab	2
CUA 201 Meat Preparation and Processing	2
CUA 204 Foundations of Baking	3
CUA 210 Beverage Management	2
CUA 213 Food Purchasing	3
TOTAL SEMESTER HOURS	29

Baking and Pastry Certificate

(29 hours)

Courses	Semester Hours
CUA 101 Orientation to the Hospitality Profession	3
CUA 110 Basic Food Preparation	3
CUA 112s Sanitation, Safety, and Food Service	2
CUA 120 Basic Food Preparation Lab	2
CUA 130 Chocolate and Truffles	3
CUA 142 Specialty Breads	2
CUA 165 Cake Decorating and Design	3
CUA 204 Foundations of Baking	3
CUA 208 Advanced Baking	2
CUA 213 Food Purchasing and Cost Control	3
CUA 216 Plated Dessert Design	3
TOTAL SEMESTER HOURS	29

Hotel/Motel Management Certificate

(30 hours)

Courses	Semester Hours
CUA 101 Orientation to the Hospitality Profession	3
HMM 105s Principles of Management	3
HSM 240 Housekeeping Administration	3
HMM 106S Beverage Selection and Appreciation	3
HMM 240 Hospitality Managerial Accounting	3
HMM 251 Front Office Management	3
BUS 263 Legal/Social Environment of Business	3
HSM 122 Hospitality Tech/Computer Application	3
HMM 190 Hotel/Motel Internship	6
TOTAL SEMESTER HOURS	30