CULINARY SKILLS LETTER OF RECOGNITION (CAREER)

Program website (https://www.frederick.edu/programs/hospitality,culinary,-tourism/culinary-arts-and-supervision.aspx)

Program Description

Prepares students for entry-level front-line employment in the food service sector. Students will earn certifications such as Serv Safe Food Manager[®] and Certified Guest Service Professional[®].

Students earning this letter of recognition will automatically receive a printed LOR diploma.

Program Learning Outcomes

- Apply quality standards and regulations governing food products in the purchasing function.
- Demonstrate the proper receiving and storing of food and non-food items
- Apply the fundamentals of baking science to the preparation of a variety of products.
- · Examine the basic concepts and principles of food preparation.
- Apply flavoring and seasoning techniques to a wide variety of food products.
- · Demonstrate proper equipment identification and handling.
- Pass the NRAEF Food Protection Managers ServSafe™ examination.
- Demonstrate industry standards in sanitation, safety, first aid, and personal hygiene.
- · Describe career opportunities in the culinary and hospitality industry.

Program Requirements

Please note: Baking and Pastry students can also earn the Culinary Skills Letter of Recognition.

Code	Title	Credits	
Departmental Requirements			
HCTI 101	Sanitation and Food Safety	2	
HCTI 102	Culinary I	4	
HCTI 104	Baking I	4	
HCTI 150	Introduction to Hospitality Management	3	
Total Credits		13	

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 104	Baking l	4
HCTI 150	Introduction to Hospitality Management	3
	Credits	13
	Total Credits	13

Part-time Students

Part-time students should complete courses in the order listed on the pathway. Please contact program manager for questions about part-time status.

Students who take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer term and January session classes may help students to make faster progress.

Pathway Legend

Milestone - courses with the Milestone notation should be taken within the recommend credit range to stay on track for program completion.

Fall, Spring, Summer - courses with a Fall, Spring, or Summer notation indicate the course is offered in the specified semester only.