

**PVCC CURRICULUM SHEET 2021-2022**

**Professional Cooking  
 Career Studies Certificate**  
 Code: 221-242-06

Student Name: \_\_\_\_\_ Student ID Number: \_\_\_\_\_

SEMESTER	REQUIRED COURSES	COURSE DESCRIPTION	CREDITS	PLAN TO TAKE	GRADE
	SDV 100	College Success Skills	1		
	HRI 106	Principles of Culinary Arts I	3		
	HRI 119	Applied Nutrition for Food Service	3		
	HRI 128	Principles of Baking	3		
	HRI 158	Sanitation and Safety	3		
	HRI 107	Principles of Culinary Arts II	3		
	HRI 220	Meat, Seafood, and Poultry Preparation	3		
	HRI _____	Technical Elective <sup>1</sup>	3		
	MTH 154	Quantitative Reasoning or Technical Elective <sup>1</sup>	3		

**Total Minimum Credits to Complete the Certificate in Professional Cooking = 25**

<sup>1</sup> Approved Technical Electives	Credits
BUS 116 Entrepreneurship	3
HRI 145 Garde Manger	3
HRI 205 Fundamentals of Wine	3
HRI 218 Fruits, Vegetables and Starches	3
HRI 225 Menu Planning and Dining Room Service	3
HRI 251 Food and Beverage Cost Control I	3
HRI 259 Beverage Management	3
HRI 280 Advanced Baking and Pastry	3
HRI 281 Artisan Bread	3