

PVCC CURRICULUM SHEET 2017-2018

**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	Orientation	1		
	HLT 100	First Aid & CPR	2		
	HRI 106	Principles of Culinary Arts	3		
	HRI 119	Applied Nutrition for Food Service	3		
	HRI 128	Principles of Baking	3		
	HRI 158	Sanitation and Safety	3		
	HRI 219	Stock, Soup, and Sauce Preparation	3		
	HRI 220	Meat, Seafood, and Poultry Preparation	3		
	MTH 120	Introduction to Mathematics or Technical Elective ¹	3		

Total Minimum Credits to Complete the Certificate in Professional Cooking = 24

1. Approved Technical Electives:	Credits
HRI 134 Food and Beverage Service Management	3
HRI 159 Introduction to Hospitality Industry Computer Systems	4
HRI 190 Coordinated Internship	3
HRI 215 Food Purchasing	3
HRI 224 Recipe and Menu Management	3
HRI 251 Food and Beverage Cost Control I	3