

CULINARY ARTS, CERTIFICATE OF COMPETENCY (CULC)

Full-Time Academic Plan

The College will award a certificate of competency to students who complete an approved credit-bearing career program that requires less than 30 credits. General education courses may not be required for programs that have less than 30 credits. The student must have a cumulative GPA of 2.0 or higher. At least six (6) credits, or 50% of the total credits required, whichever is greater, must be completed at Delaware County Community College.

| First Semester | | Hours |
|------------------------|---|--------------|
| HRM 115 | Introduction to Culinary and Sanitation | 3 |
| CUL 115 | Culinary Foundations I | 3 |
| CUL 150 | Baking and Pastry Foundations I | 3 |
| CUL 210 | Foodservice Purchasing | 3 |
| Hours | | 12 |
| Second Semester | | |
| CUL 220 | Nutrition and the Hospitality Industry | 3 |
| CUL 230 | Culinary Foundations II | 3 |
| CUL 151 | Baking and Pastry Foundations II | 3 |
| CUL 215 | Menu Planning and Cost Control | 3 |
| Hours | | 12 |
| Third Semester | | |
| CUL 232 | International Cuisine | 3 |
| Hours | | 3 |
| Total Hours | | 27 |