

Culinary Certificate (CECU)

| Catalog: 2024-2025 | | Effective Date: 9/01/2024 | |
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| CR | COURSE | COURSE TITLE | SUNY GEN ED |
| 1-2 | HRD 100, HRD 100A or HRD 110 | FRESHMAN EXPERIENCE | |
| 3 | ENG 101 | <i>Introduction to College Writing</i> | GCWO |
| 1 | CUL 125 (Fall only) | <i>Sanitation</i> | |
| 3 | CUL 127 (Fall only) | <i>Basic Food Preparation I</i> | |
| 3 | CUL 128 (Spring only - Prereq Required) | <i>Basic Food Preparation II</i> | |
| 3 | CUL 130 | <i>Introduction to Baking Techniques</i> | |
| 2 | CUL 135 | <i>Food Specification and Control</i> | |
| 2 | CUL 141 (Spring only) | <i>Culinary Math Applications</i> | |
| 3 | CUL 178 (Prereq Required) | <i>Culinary Arts Internship</i> | |
| 6 | BUS 102, BUS 103, any CUL, HOS 181, HOS 193, HOS 265 | BUSINESS, CULINARY and HOSPITALITY ELECTIVES | |
| 27 | Minimum credits required for graduation | | |

Note: Please review the back of this form for additional information.

Notes on Culinary Certificate (CECU)

❖ **COURSE PREREQUISITES:**

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| CUL 128 | CUL 127 or permission of instructor | CUL 178 | Students must be enrolled in or completed CUL 128 prior to enrolling for 1, 2 or 3 credits. |
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❖ **RECOMMENDED SEQUENCE:**

| FIRST YEAR | | | |
|-----------------------|--|------------------------|--|
| First Semester | | Second Semester | |
| 1-2 | HRD 100, HRD 100A or HRD 110 | | |
| 1 | CUL 125 | | |
| 3 | CUL 127 | 3 | CUL 128 |
| 3 | CUL 130 | 2 | CUL 141 |
| 2 | CUL 135 | 3 | CUL 178 (See Note 2) |
| 3 | ENG 101 | 4 | Business, Culinary or Hospitality Electives (See Note 3) |
| 2 | Business, Culinary or Hospitality Electives (See Note 3) | | |

NOTES:

1. In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms (\$100+) and a knife set (\$300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.
2. Internship site will be set up with instructor approval.
3. Business, Culinary or Hospitality Electives should be taken in consultation with an advisor.

INDUSTRY CERTIFICATIONS:

1. A student is eligible to obtain industry credentials through the following coursework:
 - CUL 125 ServSafe Food Manager
 - CUL 143 TIPS Certification

❖ **DEFINITION OF COURSE REQUIREMENTS:** See <http://catalog.sunyacc.edu/academics/degreerequirements>

❖ **FINANCIAL AID RECIPIENTS:** A student **must** choose courses that are within their degree program. Students are encouraged to meet with their assigned academic advisor for any questions about course selection and degree program requirements. Please visit the Office of Financial Aid for any aid-related questions.

❖ **SUNY GEN ED KNOWLEDGE AREAS:** See <http://catalog.sunyacc.edu/academics/generaleducation>

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| <ul style="list-style-type: none"> ❖ Mathematics (and Quantitative Reasoning) (GMAT) ❖ Natural Sciences (and Scientific Reasoning) (GNSC/L) ❖ Social Sciences (GSSC) ❖ US History and Civic Engagement (GUSC) ❖ World History and Global Awareness (GGLB) | <ul style="list-style-type: none"> ❖ Diversity: Equity, Inclusion and Social Justice (GDVR) ❖ Humanities (GHUM) ❖ The Arts (GART) ❖ World Languages (GWRL) ❖ Communication – Written and Oral (GCWO) |
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