

Name: \_\_\_\_\_ ID#: \_\_\_\_\_ Advisor: \_\_\_\_\_ Date: \_\_\_\_\_



Certificate  
**Culinary Management**

ICCB Code: C 220A

Required Courses						
First Semester	Lec	Lab	Cr	RCC	Sem/Yr	Transfer
CA 150 Culinary Math	3	0	3			
CA 105 Culinary Fundamentals	2	4	4			
CIS 110 Business Applications for Microcomputers for Microcomputers	2	2	3			
Hosp 110 Food Service Sanitation	1	0	1			
Subtotals	8	6	11			
Second Semester	Lec	Lab	Cr	RCC	Sem/Yr	Transfer
Bus 121 Purchasing & Product Identification	3	0	3			
CA 115 Culinary Applications	2	4	4			
CA 120 Baking Fundamentals	2	4	4			
Subtotals	7	8	11			
Third Semester	Lec	Lab	Cr	RCC	Sem/Yr	Transfer
Bus 220 Cost Management	3	0	3			
Bus 260 Hospitality Nutrition	3	0	3			
CA 200 Meat, Poultry, and Fish	2	3	3			
CA 220 Pastry Fundamentals	2	3	3			
Subtotals	10	6	12			
Fourth Semester	Lec	Lab	Cr	RCC	Sem/Yr	Transfer
Bus 262 Dining Room Management (formerly Food Service Presentation)	3	0	3			
Bus 263 Catering & Banquet Management	3	0	3			
CA 210 Garde Manger	2	3	3			
CA 230 International Cuisine	2	4	4			
Subtotals	10	7	13			
<b>Program Total</b>			<b>47</b>			

Other Graduation Requirements:

2.00 (C) Grade Point Average for all courses at RCC

Comments: \_\_\_\_\_