

BUSINESS

GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE–CULINARY ARTS FOUNDATIONS CERTIFICATE

For more information, visit www.dcccd.edu/food and your academic advisor at El Centro College.

This is an example course sequence for students interested in pursuing the Culinary Arts Foundations Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Culinary Arts Foundations Certificate ⁱⁱ. Gainful employment information for this certificate can be found at https://www1.dcccd.edu/catalog/programs/degree_gei.cfm?a=55. For official certificate requirements, [click here](#).

This level-one certificate is designed to provide the student with the skills necessary to obtain employment as a prep cook or cook. Students will gain an in-depth understanding of food safety and sanitation as well as supervision theory. In the lab classes, students will learn fundamental cooking and baking techniques as well as advanced cooking skills. Students are required to complete an External Learning Experience through a culinary practicum in which the student must obtain food preparation employment and work at least 20 hours per week during that semester. This certificate is a building block towards the Associate of Applied Science Degree in Culinary Arts. Courses that complete the Culinary Arts Foundations (CF1) Certificate are noted below.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites, as long as the student completes the TSI waiver form prior to enrollment.



ONLY Offered at ECC

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS ⁱⁱⁱ
ALL PLANS CAN BE MODIFIED TO FIT THE NEEDS OF PART-TIME STUDENTS

CF1	SEMESTER 1	ACTIONS ITEMS
◆	CHEF 1305 – Sanitation and Safety	<input type="checkbox"/> Meet with an advisor to confirm academic/career goals before the end of the semester. <input type="checkbox"/> Meet with a career advisor or coach to research your career options and for opportunities for job shadowing. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Practicum course.
◆	CHEF 1301 – Basic Food Preparation ^{iv}	
◆	RSTO 1313 – Hospitality Supervision	

TOTAL SEMESTER CREDIT HOURS: 9

CF1	SEMESTER 2	ACTIONS ITEMS
◆	CHEF 2331 – Advanced Food Preparation	<input type="checkbox"/> Meet with your advisor to apply for the Culinary Arts Foundations (CF1) Certificate Completion. <input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search.
◆	PSTR 1301 – Fundamentals of Baking	
◆	CHEF 1264 – Practicum (or Field Experience)- Culinary Arts/Chef Training	

TOTAL SEMESTER CREDIT HOURS: 8

CERTIFICATE MINIMUM: 17 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 17 SEMESTER CREDIT HOURS

All CHEF, PSTR, and RSTO courses must be completed with a "C" or better.

ⁱ Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.

ⁱⁱ Students must earn at least 25% of the credit hours required for graduation through instruction by the DCCCD college awarding the certificate.

ⁱⁱⁱ This is not an official degree plan. For official certificate requirements, [click here](#).

^{iv} For CHEF 1301 Students must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.

THIS PATHWAY WAS LAST UPDATED ON JULY 30, 2019