

**BUSINESS**

**GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE–CULINARY ARTS SPECIALIST CERTIFICATE**

For more information, visit [www.dcccd.edu/food](http://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 Specialist Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Culinary Arts Specialist Certificate <sup>ii</sup>. For official certificate requirements, [click here](#).

Prior to enrollment, you must complete the Culinary Arts Foundations Certificate. The Culinary Arts Specialist Certificate is designed to build upon the skills learned in the Culinary Arts Foundations Certificate. Students will learn advanced food service management theory including food and labor cost controls. Lab classes include front of house service management and execution as well as advanced culinary techniques and quantity cooking through the execution of the El Centro Food and Hospitality Institute student-operated restaurant. This certificate is a building block towards the Associate of Applied Science Degree in Culinary Arts. Courses that complete the Culinary Arts Specialist (CS1) 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

THIS PATHWAY WAS LAST UPDATED ON JULY 30, 2019

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

| CS1 | SEMESTER 1  | ACTION ITEMS  |
|-----|---|---|
| ◆   | RSTO 1325 – Purchasing for Hospitality Operations | ☐ Meet with your advisor to file an official degree plan, confirm or update your academic/career path and program of study. |
| ◆   | RSTO 1304 – Dining Room Service                   |   |
| ◆   | CHEF 1310 – Garde Manger                          |   |

**TOTAL SEMESTER CREDIT HOURS: 9**

| CS1 | SEMESTER 2   | ACTION ITEMS  |
|-----|--|---|
| ◆   | RSTO 2301 – Principles of Food and Beverage Controls                                 | ☐ Meet with your advisor to apply for the Culinary Arts Specialist (CS1) Certificate Completion.<br>☐ Meet with a career advisor or coach for assistance in preparing for job search. |
| ◆   | CHEF 2302 – Saucier  |   |
| ◆   | CHEF 1441 – American Regional Cuisine <b>OR</b><br>CHEF 1445 – International Cuisine |   |

**TOTAL SEMESTER CREDIT HOURS: 10**

**CERTIFICATE MINIMUM: 19 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 19 SEMESTER CREDIT HOURS**

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

<sup>i</sup> 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.

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

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