

CULINARY SKILLS CERTIFICATE (CAREER)

Program website (<https://www.frederick.edu/programs/hospitality-culinary-tourism/culinary-arts-and-supervision.aspx>)

Program Manager: Elizabeth DeRose
Email: ederose@frederick.edu
Phone: 301.846.2404

Program Description

Program accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies.

Designed to prepare students for entry-level cooking jobs in hotels, restaurants, supermarkets, country clubs, caterers, cafes and institutional kitchens. Basic hot and cold food preparation, production, presentation, and service skills are taught. Development of proper work habits, professionalism, and the practice of food safety and sanitation procedures are stressed. Students will complete a 240-hour practicum (internship) experience. Students will earn several industry certifications such as Serv Safe Food Manager[®] and Certified Guest Service Professional[®], among others.

Program Learning Outcomes

- Produce multiple food products in a timely manner while demonstrating proficiency in both professional cooking and baking techniques.
- Pass the NRAEF Food Protection Managers ServSafe™ examination and demonstrate industry standards in sanitation, safety, and personal hygiene.
- Recognize ingredients from and perform cooking techniques associated with different regional, ethnic and international cuisines.
- Exhibit interpersonal skills and respect in the treatment of colleagues and patrons.
- Demonstrate food production and customer service skills in both kitchen and dining room.

Program Requirements

Code	Title	Credits
Departmental Requirements		
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 103	Culinary II	4
HCTI 104	Baking I	4
HCTI 120	Purchasing & Cost Control	3
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 200	Garde Manger	4
HCTI 220	Food and Beverage Operations	3
HCTI 225	International and American Regional Cuisine	4
HCTI 230	Restaurant Production and Service	4
HCTI 265	HCTI Practicum	1
Total Credits		39

Transfer Note

For more information on careers and transfer, contact the Career and Academic Planning Services office at 301.846.2471 or visit Transfer Services (<https://www.frederick.edu/student-resources/counseling-advising/transfer-services.aspx>).

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I (Milestone)	4
HCTI 104	Baking I (Milestone)	4
HCTI 150	Introduction to Hospitality Management (7 1/2 week course) ¹	3
Credits		13
Recommended Second Semester		
HCTI 103	Culinary II (Milestone)	4
HCTI 120	Purchasing & Cost Control (7 1/2 week course) ¹	3
HCTI 200	Garde Manger (Milestone)	4
Credits		11
Recommended Third Semester		
HCTI 265	HCTI Practicum ²	1
HCTI 155	Event Management (7 1/2 week course) ¹	3
HCTI 220	Food and Beverage Operations (7 1/2 week course) ¹	3
HCTI 225	International and American Regional Cuisine	4
HCTI 230	Restaurant Production and Service	4
Credits		15
Total Credits		39

¹

Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

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HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester, but it may be completed anytime after the 2nd semester.

Part-time Students

Part-time students should complete courses in the order listed on the pathway. Please contact program manager for questions about part-time status.

Students who take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer term and January session classes may help students to make faster progress.

Pathway Legend

Milestone - courses with the Milestone notation should be taken within the recommend credit range to stay on track for program completion.

Fall, Spring, Summer - courses with a Fall, Spring, or Summer notation indicate the course is offered in the specified semester only.