

CULINARY SKILLS LETTER OF RECOGNITION (CAREER)

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

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

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Program Description

Prepares students for entry-level front-line employment in the food service sector. Students will earn certifications such as Serv Safe Food Manager[®] and Certified Guest Service Professional[®].

Students earning this letter of recognition will automatically receive a printed LOR diploma.

Program Requirements

Please note: Baking and Pastry students can also earn the Culinary Skills Letter of Recognition.

Code	Title	Credits
Departmental Requirements		
HCTI 101	Sanitation and Food Safety	2
HCTI 102	Culinary I	4
HCTI 104	Baking I	4
HCTI 150	Introduction to Hospitality Management	3
Total Credits		13

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	4
HCTI 104	Baking I	4
HCTI 150	Introduction to Hospitality Management	3
Credits		13
Total Credits		13

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.