Culinary Arts Program Open Admissions Certificate

Culinary Arts Program: Advanced Catering Certificate

Academic Plan Code: 1205037029; Advanced Catering Certificate Plan Code: 1205033079

Program Coordinator: C. Ann Flora
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MAYSVILLE INSTITUTE OF
Culinary Arts
MAYSVILLE COMMUNITY & TECHNICAL COLLEGE

Core Technical Courses

_____ CUL 100 Intro to Culinary Arts: 2 **OR**

_____CUL 105 Applied Intro to Culinary Arts: (2)
_____CUL 111 Garde Manger: 4
_____ CUL 200 Sanitation & Safety: 2
_____ CUL 215 Basic Baking: 4
_____CUL 285 Front of the House/Catering: 4
_____CUL 211 Basic Food Production: 4
_____CUL 220 Advanced Baking: 4
_____CUL 240 Meats, Seafood, Poultry: 4
_____CUL 260 International Cuisine: 4
_____CUL 270 Human Relations Management: 3
_____CUL 280 Cost & Control: 3
_____BAS 170 Entrepreneurship: 3 **OR**
_____BAS 160 Intro to Business: (3) **AND**
_____BAS 283 Principles of Management: (3)

Total Certificate Credit Hours: 42-44

Notes:

1. Good keyboarding skills required for CIS 100, CS 101, or OST105
2. Computer Literacy must be demonstrated either by competency exam or by completing a Computer Literacy Course.
3. Completion of MT 065 Basic Algebra With Measurement, MT 105 Business Math, MT 110 Applied Math suggested or MT 150 should be considered if student will transfer to a baccalaureate program.
5. Minimum scores:

	Math	Reading	Writing
ACT			
COMPASS	42 (Pre-Algebra)	80	64

** **It is the responsibility of the student to notify their advisor of changes they made to their class schedule by on-line registration, drop/add, or change of class sequence. Failure to do so could result in a delayed graduation date or not being eligible for graduation.**

** **Students are responsible for completing the exit survey and application or their degree process during the first four weeks**