

# Culinary Skills

## Certificate

### Frederick Community College Pathway

#### Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

**Full-time student:** Follow the green semester blocks in order.

**Part-time student:** Follow the blue course sequence at your own pace.

**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.

Students who require developmental English or math coursework will need additional semesters to complete their certificate. Summer and January term classes may help students to make faster progress.



Take this course within the first 24 credits.



Milestone course – take within recommend credit range to stay on track for completion.



This course is offered in the fall semester only.



This course is offered in the spring semester only.

### 1 Recommended First Semester

1	Departmental Requirement	HCTI 101 - Sanitation and Food Safety	1 credit
2	Departmental Requirement	HCTI 102 - Culinary I	3 credits
3	Departmental Requirement	HCTI 104 - Baking I	3 credits
4	Departmental Requirement	HCTI 150 - Introduction to Hospitality Management (7 1/2 week course)*	✓ 3 credits
5	Departmental Requirement	HCTI 120 - Purchasing and Cost Control (7 1/2 week course)*	3 credits

### 2 Recommended Second Semester

6	Departmental Requirement	HCTI 103 - Culinary II	3 credits
7	Departmental Requirement	HCTI 105 - Baking II	4 credits
8	Departmental Requirement	HCTI 200 - Garde Manger	✓ 4 credits
9	Departmental Requirement	HCTI 265 - HCTI Practicum**	1 credit

### 3 Recommended Third Semester

10	Departmental Requirement	HCTI 155 - Event Management (7 1/2 week course)*	3 credits
11	Departmental Requirement	HCTI 220 - Food and Beverage Operations (7 1/2 week course)*	3 credits
12	Departmental Requirement	HCTI 225 - International and American Regional Cuisine	4 credits
13	Departmental Requirement	HCTI 230 - Restaurant Production & Service	✓ 4 credits

\*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.

\*\*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.