

Culinary Arts and Supervision

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 (301.846.2625 TDD) 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.

1 Recommended First Semester

1	HOS 111	Culinary Fundamentals*	1 credit
2	HOS 121	Sanitation and Food Safety*	2 credits
3	HOS 114	Culinary Baking	3 credits
4	HOS 112	Culinary I*	3 credits

2 Recommended Second Semester

5	HOS 113	Culinary II	3 credits
6	HOS 214	Advanced Baking and Pastry	3 credits
7	HOS 123	Purchasing and Cost Control	3 credits
8	INTR 103	Internship	3 credits

*HOS 111 and HOS 121 must be taken prior to HOS 112