



# CULINARY ARTS CERTIFICATES CAREER PATHWAY MAP

**READ ALL NOTES  
CAREFULLY:**

- a) Courses in **bold** have a pre-requisite (previous course required). [See Catalog](#)
- b) Refer to list of General Ed. Courses and KC Catalog for all possible options.

✓	RECOMMENDED COURSE SEQUENCE	General Ed. Area shown on page 2	SEMESTERS OFFERED	MY PLAN (Semester and Year)	CREDIT HOURS
<input type="checkbox"/>	1. CHEF 1205 Sanitation and Safety		F		2
<input type="checkbox"/>	2. RSTO 1204 Dining Room Services		F		2
<input type="checkbox"/>	3. <b>CHEF 1301 Basic Food Preparation</b>		F		3
<input type="checkbox"/>	4. <b>CHEF 2201 Intermediate Food Preparation</b>		F		2
<input type="checkbox"/>	5. <b>PSTR 1301 Fundamentals of Baking</b>		F		3
					<i>12 hours</i>
<input type="checkbox"/>	6. <b>CHEF 1302 Principles of Healthy Cuisine</b>		SP		3
<input type="checkbox"/>	7. <b>PSTR 2331 Advanced Pastry Shop</b>		SP		3
<input type="checkbox"/>	8. <b>CHEF 1340 Meat Preparation and Cooking</b>		SP		3
<input type="checkbox"/>	9. <b>CHEF 1310 Garde Manager</b>		SP		3
	<b>*** [CULINARY AARTS CERTIFICATE 1 EARNED] ***</b>				<b>24 HOURS</b>
<input type="checkbox"/>	10. <b>HAMG 2205 Hospitality Mgmt. &amp; Leadership</b>		F		2
<input type="checkbox"/>	11. <b>HAMG 1221 Intro to Hospitality Industry</b>		F		2
<input type="checkbox"/>	12. <b>CHEF 1341 American Regional Cuisine</b>		F		3
<input type="checkbox"/>	13. <b>CHEF 1345 International Cuisine</b>		F		3
<input type="checkbox"/>	14. <b>CHEF 1291 Special Topics</b>		F		2
					<i>36 hours</i>
<input type="checkbox"/>	15. <b>CHEF 1364 Practicum Culinary Arts</b>		SP		3
<input type="checkbox"/>	16. <b>HAMG 2332 Hospitality Financial Mgmt</b>		SP		3
<input type="checkbox"/>	17. <b>RSTO 1306 Facility Layout &amp; Design</b>		SP		3
<input type="checkbox"/>	18. <b>BUSG 1307 Entrepreneurship &amp; Economic Development OR BUSG 2309 Small Business Management/Entrepreneurship OR BCIS 1305 Business Computer Applications</b>		F,SP,SU		3
	<b>*** [CULINARY MANAGEMENT CERTIFICATE EARNED] ***</b>				<b>48 hours</b>
	NOTE: Check with the Office of Financial Aid as aid may not be available beyond degree completion and/or 60 hours.				

## CAREER OPPORTUNITIES

Baker	Pastry Chef
Banquet Chef	Purchasing Agent
Chef de Partie	Sous Chef
Dining Room Manager	

## LINKS TO COLLEGES AND PROFESSIONAL ORGANIZATIONS:

**National Restaurant Association:** <https://managefirst.restaurant.org>  
**ServSafe Food Handlers:** <https://www.servsafe.com>

## CONTACT INFORMATION (Click link for [KC Digital Map](#))

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