Catering Specialist

Updated: 8/17/2016
Effective Term: 201714

Certificate Program

CS61

Curriculum

Program-Specific Core – Total of 25 Hours

CUUL 1110 *Culinary Safety & Sanitation (2)*

Cooking Option (6)

CUUL 1220 *Baking Principles* (5)
CUUL 1129 *Fundamentals of Restaurant Operations (4)*
CUUL 1320 *Garde Manger (4)*
CUUL 2160 *Contemporary Cuisine (4)*

Cooking Option
CUUL 1120 *Principles of Cooking (6)* - OR -

CUUL 1122 *Foundations of Cooking Principles (3)* - AND -
CUUL 1124 *Foundations of Cooking Techniques (3)*

Total: 25 Hours

Program Description
The Catering Specialist technical certificate of credit program is a sequence of courses that prepares students for the catering profession. Learning opportunities develop occupational and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment.

Program Specific Information
Students are accepted every semester based on course and space availability.

Program Length & Availability
3 Semesters
Campus Availability: Lanier Charter Career Academy (adjacent to Oakwood Campus) and
Sims Academy of Innovation and Technology (adjacent to Barrow Campus)

Admissions Requirements
- Must be 16 years of age.
- High school diploma or GED is required prior to admission.
(Official transcripts or GED scores must be submitted from all colleges and/or high schools attended for credit.)
- ACCUPLACER Testing, or submit SAT, ACT, CPE, COMPASS or ASSET test scores.

Financial Aid
This program is not eligible for the Pell Grant, but may be eligible for Institutional and State Financial Aid.
Contact a Financial Aid Counselor for eligibility requirements and application materials.

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