

**Culinary Management - Certificate of Proficiency**  
**Professional Cooking**  
**Program Number 234**

Student Name: \_\_\_\_\_

GPA \_\_\_\_\_

Catalog Year: 2009-2010

Student ID Number: \_\_\_\_\_

Advisor \_\_\_\_\_

Date \_\_\_\_\_

Course Number	Required Course	Credits Required	Credits Earned	Planning
CMGT 101 <i>or</i> HMGT 101	Introduction to Culinary Arts Introduction to the Hospitality Industry	3		
HMGT 111	Food Service Sanitation and Safety	1		
HMGT 120	Food Preparation I	3		
HMGT 220	Food Preparation II	3		
HMGT 225	Hospitality Purchasing and Cost Control	3		
CMGT 130	Garde Manger	3		
CMGT 135	Baking and Pastries	3		
	Program Credits	23		

**NOTES:**