

GUIDED PATHWAY: CULINARY ARTS SPECIALIST CERTIFICATE

BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary Arts webpage](http://www.dcccd.edu/food) [www.dcccd.edu/food] and your academic advisor at the El Centro Campus.

This is an example course sequence for students interested in pursuing the Culinary Arts Specialist Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Culinary Arts Specialist Certificate. Students must earn at least 25% of the credit hours required for graduation through instruction by Dallas College. See catalog for [official certificate requirements](#).

Prior to enrollment, you must complete the Culinary Arts Foundations Certificate. The Culinary Arts Specialist Certificate is designed to build upon the skills learned in the Culinary Arts Foundations Certificate. Students will learn advanced food service management theory including food and labor cost controls. Lab classes include front of house service management and execution as well as advanced culinary techniques and quantity cooking through the execution of the El Centro Food and Hospitality Institute student-operated restaurant. This certificate is a building block towards the Associate of Applied Science Degree in Culinary Arts. Courses that complete the Culinary Arts Specialist Certificate are noted below. All CHEF and RSTO courses must be completed with a "C" or better.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites, as long as the student completes the TSI waiver form prior to enrollment.

Catalog Year	2020-2021	You may use this pathway if you entered Dallas College on or before this date.
Degree Type	Level I Certificate	
GPA Requirement	Student must earn a GPA of 2.0 or higher	
TSI	May be Exempt	

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students. This is not an official degree plan. See catalog for [official certificate requirements](#).

CERTIFICATE MINIMUM: 40 SEMESTER CREDIT HOURS

SEMESTER 1

Total Hours: 9

[CHEF 1305](#) – Sanitation and Safety
[CHEF 1301](#) – Basic Food Preparation
[PSTR 1301](#) – Fundamentals of Baking

SEMESTER 1 ACTION ITEMS

1. Meet with a faculty or career advisor regarding placement for the first Cooperative course.

SEMESTER 2

Total Hours: 12

[CHEF 2331](#) – Advanced Food Preparation
[HAMG 2301](#) – Principles of Food and Beverage Operations
[RSTO 1325](#) – Purchasing for Hospitality Operations
[RSTO 1304](#) – Dining Room Service

SEMESTER 2 ACTION ITEMS

1. Meet with your advisor to request an official program of study audit and confirm your career path.

SEMESTER 3

Total Hours: 19

[CHEF 1310](#) – Garde Manger
[RSTO 2301](#) – Principle of Food and Beverage Controls

[CHEF 2302](#) – Saucier

[RSTO 1380](#) – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager

[IFWA 1318](#) – Nutrition for the Food Service Professional

CHOOSE ONE: [CHEF 1441](#) – American Regional Cuisine **OR**

[CHEF 1445](#) – International Cuisine

SEMESTER 3 ACTION ITEMS

1. Meet with a career advisor or coach for assistance in preparing for job search.
2. After reviewing your degree plan and program of study, apply for graduation the Culinary Arts Specialist Certificate.

PATHWAY TOTAL: 40 SEMESTER CREDIT HOURS