

GUIDED PATHWAY: CULINARY ARTS FOUNDATIONS 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 Foundations Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Culinary Arts Foundations 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](#).

This level-one certificate is designed to provide the student with the skills necessary to obtain employment as a prep cook or cook. Students will gain an in-depth understanding of food safety and sanitation as well as supervision theory. In the lab classes, students will learn fundamental cooking and baking techniques as well as advanced cooking skills. Students are required to complete an External Learning Experience through a culinary practicum in which the student must obtain food preparation employment and work at least 20 hours per week during that semester. This certificate is a building block towards the Associate of Applied Science Degree in Culinary Arts. Courses that complete the Culinary Arts Foundations Certificate are noted below. All CHEF, PSTR 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.

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| Catalog Year | 2021-2022 | 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: 17 SEMESTER CREDIT HOURS

SEMESTER 1

Total Hours: 9

[CHEF 1305](#) – Sanitation and Safety

[CHEF 1301](#) – Basic Food Preparation *Students must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.*

[RSTO 1313](#) – Hospitality Supervision

SEMESTER 1 ACTION ITEMS

1. Meet with your advisor to confirm academic and career goals before the end of the semester.
2. Meet with a career advisor or coach to research your career options and opportunities for job shadowing.
3. Meet with a faculty or career advisor regarding placement for the Practicum course.

SEMESTER 2

Total Hours: 8-9

[CHEF 2331](#) – Advanced Food Preparation

[PSTR 1301](#) – Fundamentals of Baking

CHOOSE ONE: [PSTR 1364](#) – Practicum (or Field Experience) – Baking and Pastry Arts/Baker/Pastry Chef
This is the capstone experience for this award. OR

[CHEF 1264](#) – Practicum (or Field Experience)-Culinary Arts/Chef Training *This is the capstone experience for this award.*

SEMESTER 2 ACTION ITEMS

1. After reviewing your degree plan and program of study, apply for graduation.
2. Meet with your advisor to apply for the Culinary Arts Foundations Certificate.

PATHWAY TOTAL: 17-18 SEMESTER CREDIT HOURS