

**DEGREE MAP**

The following sequence is an example of how this degree can be completed in two years. This sequence is based on satisfaction of all Basic Skills requirements and prerequisites, and presumes a fall start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your counselor for other options and to monitor your progress.

**Program Name:** Chef Garde Manger Apprentices-Certificate

**Location(s) Offered:**

Sierra Vista Campus

**Learning Outcomes:** *Students who successfully complete this program will be able to do the following:*

1. Identify and employ tools and equipment used in garde manger, emphasizing safety and sanitation procedures.
2. Apply fundamental skills in the preparation of cold items to include soups, salads, sauces, dressings, marinades, relishes, mousses, sandwiches, canapés, garnishes, and hors d'oeuvres.
3. Demonstrate an understanding of purchasing, receiving, storage, and issuing controls, while applying the basic mathematical formulas for food and labor costs.
4. Apply food presentation techniques in a themed buffet, with recipes and layout.
5. Assemble and serve an international banquet.

**Course or program prerequisite(s) not included in the degree:**

CUL 204 Food Service Purchasing and Control requires BUS 104 Business Mathematics or appropriate mathematics placement score (or see advisor).

**Program Reviewed:** Feb 22, 2016

**Key:**

*IW=Intensive Writing*  
*F2F=Face-to-Face Instruction*  
*ITV=Instructional Television*  
*VC=Virtual Campus/Online*

<i>Requirements</i>	<i>Course(s) Recommended</i>	<i>Delivery Method</i>	<i>Credits</i>
<b><i>First Semester (Fall):</i></b>			
Core Curriculum	CUL 105 Nutrition in Food Service	F2F	3
Core Curriculum	CUL 107 Restaurant Sanitation	F2F	3
Core Curriculum	CUL 215 Cooking Essentials	F2F	3
<b><i>Second Semester (Spring):</i></b>			
Core Curriculum	CUL 225 Garde Manger I	F2F	3
Core Curriculum	CUL 226 Garde Manger II	F2F	3
<b><i>Third Semester (Fall):</i></b>			
Core Curriculum	CUL 204 Food Service Purchasing and Control	F2F	3
Core Curriculum	CUL 275 International Cuisine	F2F	3
<b><i>Fourth Semester (Spring):</i></b>			

**Total credits required:** 21

**Notes:**  
 CUL courses are taught in 8-week sessions.