



### **Chef Apprentice**

College Credit Certificate | 65059 | 12 Credits

**CIP:**

**Effective Term: Fall 2017 (2177)**

The Chef Apprentice Certificate is designed to prepare students with a theoretical and practical foundation for a successful career in the culinary industry. Credits earned can be applied to Associate in Science degree in Culinary Arts Management, which may be transferrable to upper division public institutions. \*Students will be given opportunity to take the Food Safety exam for ServSafe Florida State Certification (State mandated for food handlers in Florida).

### **MAJOR COURSE REQUIREMENTS (12.00 Credits)**

FSS 1200 Culinary Terminology and Procedures	(3 credits)
FSS 1204L Food Production 2	(3 credits)
FSS 1202L Food Production 1	(3 credits)
FSS 2248C Garde Manger	(3 credits)