

SUNY SCHENECTADY
CURRICULUM WORKSHEET

PROGRAM: **ASSISTANT CHEF (CERTIFICATE)**

HEGIS #5404

Program Code #31

Program Entry Date:

Student Name:

Former College(s) Attended:

ID Number:

PROGRAM REQUIREMENTS	CR	GRADE	IN PROGRESS	COMMENTS
HOT 111 Food Preparation I	3			
HOT 112 Food Preparation II	3			
HOT 117 Food & Beverage Control	3			
HOT 119 Elements of Baking	3			
HOT 131 Math for Food Service Record	3			
HOT 135 Sanitation Techniques	1			
HOT 218 Human Resources Mgmt/HFI	3			
HOT 238 Dining Room Management and Operations	3			
HOT 251 Quantitative Foods (a)	3			
HOT 253 Banquet Management and Operations (a)	3			
TAT 121 Introduction to the Hospitality Industry	3			
FYS 100 First Year Seminar	1			
Minimum Credit Hours	32			

Additional Comments: Please refer to footnotes on reverse side of this year=s curriculum worksheet.

Reviewed by _____

Date _____

ASSISTANT CHEF

CERTIFICATE

Fall Semester			CR	Spring Semester			CR
FYS	100	First Year Seminar	1				
HOT	111	Food Preparation I	3	HOT	112	Food Preparation II	3
HOT	119	Elements of Baking	3	HOT	117	Food & Beverage Control	3
HOT	131	Math for Food Service Records	3	HOT	218	Human Resources Mgmt/HFI	3
HOT	135	Sanitation Techniques	1	HOT	251	Quantitative Foods (a)	3
HOT	238	Dining Room Mgmt & Operations OR		HOT	238	Dining Room Mgmt & Operations OR	
HOT	253	Banquet Mgmt & Operations (a)	3	HOT	253	Banquet Mgmt & Operations (a)	3
TAT	121	Intro. to the Hospitality Industry	3				15
			<u>17</u>				

Minimum Credit Hours required for certificate: 32

NOTES:

- (a) The time element for this course will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking and serving of a complete menu. The course outline will be flexible to meet the successful fulfillment of projects.

NOTE: Cleaning, preventative maintenance and sanitation are practiced under the supervision of the Instructor and the Technical Assistant during and after all laboratory exercises.