

SCHENECTADY COUNTY COMMUNITY COLLEGE
CURRICULUM WORKSHEET

PROGRAM: **ASSISTANT CHEF (CERTIFICATE)**

HEGIS # 5404

SCCC Program Code #31

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY	SATISFIES LIBERAL ARTS AND SCIENCES
FYS 100 First Year Seminar	1		
HOT 110 Math for Food Service Records	3		
HOT 111 Food Preparation I	3		
HOT 112 Food Preparation II	3		
HOT 117 Food and Beverage Control	3		
HOT 119 Elements of Baking	3		
HOT 135 Sanitation Techniques	1		
HOT 218 Human Resources Mgmt. HFI	3		
HOT 238 Dining Room Mgmt. & Op.	3		
HOT 251 Quantitative Foods (a)	3		
HOT 253 Banquet Mgmt. & Op. (a)	3		
TAT 121 Introduction to Hospitality	3		
Minimum Credit Hours	32		

Additional Comments: Please refer to the footnotes on the reverse side.

**ASSISTANT CHEF
CERTIFICATE**

Fall Semester			CR	Spring Semester			CR
FYS	100	First Year Seminar	1	HOT	112	Food Preparation II	3
HOT	110	Math for Foodservice Records	3	HOT	117	Food and Beverage Control	3
HOT	111	Food Preparation I	3	HOT	218	Human Resources Mgmt. HFI	3
HOT	119	Elements of Baking	3	HOT	251	Quantitative Foods (a)	3
HOT	135	Sanitation Techniques	1	HOT	238	Dining Room Mgmt. & Op OR	
HOT	238	Dining Room Mgmt. & Op. OR		HOT	253	Banquet Mgmt. & Op.(a)	3
HOT	253	Banquet Mgmt. & Op. (a)	3				
TAT	121	Introduction to Hospitality	3				
TOTAL			17	TOTAL			15

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.

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