



### **Chef Apprentice**

College Credit Certificate | 65059 | 12 Credits

**CIP (0612050302)**

**Effective Term: Fall 2024 (2247)**

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)	Corequisite: FSS 1202C
FSS 1202C	Food Production 1 - Fundamental Skills	(3 credits)	Corequisite: FSS 1200
FSS 1204C	Food Production 2 - American Regional Cuisine	(3 credits)	Prerequisites: FSS 1200, FSS 1202C
FSS 2248C	Garde Manger	(3 credits)	Prerequisites: FSS 1200, FSS 1202C, FSS 1246C