



CLASS 101 - BASIC SKILLS

Meal Service & Production in Kitchen
M/W or Tu/Th or Fr/Sa
8:30 am - 1:30 pm
(80 hours)

CLASS 201 - CORE METHODS

Lecture & Kitchen Lab
Tu/Th - 1:00 pm - 6:00 pm
(80 hours)

CLASS 301 - CULINARY FOUNDATIONS

Catering/Internship
10 hrs/week min.
(80 hours)

TOTAL = 240 hours

