



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