

**Culinary Certificate (CECU)**  
**Catalog: 2025-2026 Effective Date: 9/1/2024**

CR	COURSE	COURSE TITLE	SUNY GEN ED
1-2	HRD 100, HRD 100A or HRD 110	FRESHMAN EXPERIENCE	
3	ENG 101	<i>Introduction to College Writing</i>	GCWO
1	CUL 125 (Fall only)	<i>Sanitation</i>	
3	CUL 127 (Fall only)	<i>Basic Food Preparation I</i>	
3	CUL 128 (Spring only - Prereq Required)	<i>Basic Food Preparation II</i>	
3	CUL 130	<i>Introduction to Baking Techniques</i>	
2	CUL 135	<i>Food Specification and Control</i>	
2	CUL 141 (Spring only)	<i>Culinary Math Applications</i>	
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>	
6	BUS 102, BUS 103, any CUL, HOS 181, HOS 193, HOS 265	BUSINESS, CULINARY and HOSPITALITY ELECTIVES	
<b>27</b>	<b>Minimum credits required for graduation</b>		

**Note:** Please review the back of this form for additional information.

## Notes on Culinary Certificate (CECU)

COURSE	PREREQUISITES	COURSE	PREREQUISITES
<b>CUL 128</b>	CUL 127 or permission of instructor	<b>CUL 178</b>	Students must be enrolled in or completed CUL 128 prior to enrolling for 1, 2 or 3 credits.

### FIRST YEAR SEQUENCE

Credits	First Semester
1-2	HRD 100, HRD 100A or HRD 110
1	CUL 125
3	CUL 127
3	CUL 130
2	CUL 135
3	ENG 101
2	Business, Culinary or Hospitality Electives (See Note 3)
Credits	Second Semester
3	CUL 128
2	CUL 141
3	CUL 178 (See Note 2)
4	Business, Culinary or Hospitality Electives (See Note 3)

### DEGREE NOTES:

- In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms (\$100+) and a knife set (\$300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.
- Internship site will be set up with instructor approval.
- Business, Culinary or Hospitality Electives should be taken in consultation with an advisor.

### INDUSTRY CERTIFICATIONS:

- A student is eligible to obtain industry credentials through the following coursework:
  - CUL 125 ServSafe Food Manager
  - CUL 143 TIPS Certification

GEN ED CODE	SUNY GEN ED CATEGORY	GEN ED CODE	SUNY GEN ED CATEGORY
GMAT	Mathematics (and Quantitative Reasoning)	GDVR	Diversity: Equity, Inclusion and Social Justice
GNSC/L	Natural Sciences (and Scientific Reasoning)	GHUM	Humanities
GSSC	Social Sciences	GART	The Arts
GUSC	US History and Civic Engagement	GWRL	World Languages
GGLB	World History and Global Awareness	GCWO	Communication – Written and Oral