## **CSC Culinary Arts: Professional Catering**

The following provides information regarding courses required to complete this major at Virginia Western for planning purposes

| Completed | Course  | Course Title                            | Credit | Requisite          | Term<br>Offered |
|-----------|---------|---|--------|--------------------|-----------------|
|           | HRI 158 | Sanitation and Safety                   | 3      | English Placement  | F               |
|           | HRI 106 | Principles of Culinary Arts I           | 3      | English Placement  | F, Sp           |
|           | HRI 128 | Principles of Baking                    | 3      | Pre/Co: HRI 158    | F, Sp           |
|           | HRI 257 | Catering Management                     | 3      |                    | F               |
|           | HRI 225 | Menu Planning & Dining Room Service     | 3      |                    | Sp              |
|           | HRI 145 | Garde Manger                            | 3      | HRI 106<br>HRI 158 | Sp              |
|           | HRI 256 | Principles and Applications of Catering | 3      | HRI 106<br>HRI 158 | Sp              |
|           | HRI 126 | The Art of Garnishing                   | 1      |                    | Sp              |

Total program credits: 22