

## New Culinary Arts Certificate Program at RMCC



On April 15<sup>th</sup>, 2011 RMCC received approval for a *Certificate of Proficiency in Culinary Arts* from the Arkansas Higher Education Coordinating Board (AHECB) through the Arkansas Department of Higher Education. The Certificate was created in response to student requests for a more substantive curriculum in the culinary arts. The program provides basic skills and certifications for individuals wanting to pursue employment in the food service industry.

### Characteristics of the Certificate Program:

- 8 credit hours
- Student receives a Certificate of Proficiency diploma
- Will contribute to RMCC's graduation and completion rates and provide needed skills for possible employment in the food service industry.

### Required Courses for Completion:

- CUL111 01 Sanitation and Safety ( prepares students for the National Restaurant Association's "Serv-Safe" Certification)
- CUL144 01 The Fundamentals of Culinary Arts
- BAK103 01 The Fundamentals of Baking

*For more information, or to enroll, please contact Maureen Keese 479-394-4427 ext. 1311 or by email [mkeese@rmcc.edu](mailto:mkeese@rmcc.edu)*

