

Fall 2011

Mini-Mester I, 8/24/11 – 10/13/11		Mini-Mester II, 10/17/11 – 12/13/11	
Basic Food Preparation CHEF 1301 8/24 – 9/20 5:00 – 9:50; M,T,W,TH (F: 8/26)	Fundamentals of Baking, PSTR 1301 9/21 – 10/13 5:00 – 10:00; M, T, W, TH (F: 9/23 & 9/30)	Saucier, CHEF 2302 10/17 – 11/10; 5:00 – 9:50 M, T, W, TH	Intermediate Food Preparation, CHEF 2301; 11/14 – 12/13 5:00 – 9:50; M, T, W, Th
Serv Safe, CHEF 1305; 8/24 - 10/13 3:00 - 4:30; M, T, W, Th (F: 8/26; 9/23 & 30)		Hospitality Human Resources Management, HAMG 1324 ; 10/17 - 12/13, 3:00 - 4:30; M, T, W, Th	
Food Production and Planning, IFWA 1217; Hybrid; 8/24/11 – 12/13/11, W 1:00 – 1:50 PM Introduction to the Hospitality Industry, HAMG 1321; 8/24 – 12/13; 9:30 – 11:00, T, TH			

Spring 2012

Mini-Mester I, 1/17/12 – 3/06/12		Mini-Mester II, 3/08/12 – 5/11/12	
International Cuisine CHEF 1345; 1/17 – 2/09; 5:00 – 9:50; M, T, W, TH, (F: 1/20)	American Regional Cuisine, CHEF 1341 2/13 – 3/06; 5:00 – 9:50; M, T, W, TH, (F: 2/17 & 24)	Principles of Healthy Cuisine, CHEF 1302 3/08 - 4/12 5:00 - 10:00; M, T, W, Th	Garde Manger, CHEF 1310 4/16 – 5/10 5:00 - 10:00 M, T, W, Th
Nutrition, IFWA 1318; 1/17 - 3/06; 3:00 - 4:30; M, T, W, Th; (F: 1/20; 2/17, & 24)		Current Events in Culinary Arts/Chef Training, CHEF 1291; 3/08 – 5/11; 3:00 - 4:50; M, W	
Principles of Food and Beverage Controls, RSTO 2301; Hybrid; 1:00 – 2:20 PM; W			

Summer 2012

Practicum (or Field Experience) Culinary Arts/Chef Training, CHEF 1364 6/04 - 8/16
Practicum (or Field Experience) Culinary Arts/Chef Training, CHEF 1365 6/04 - 8/16

This calendar is subject to change. Revised: 05/09/11

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