

About the Program

The Technical Certificate (T.C.) in Culinary Arts program provides students with basic culinary arts foodservice management principles and training for supervisory/management positions. Through the internship program, catering students gain college credit and valuable, profitable work experience.

Program Requirements

This program requires a **minimum of 35 credit hours**. Total program hours may vary based on the student's individual academic plan. This program is **eligible** for financial aid.

Students in this program are not required to complete math courses unless they are listed as part of the certificate program. If you plan to pursue the degree program in this same field, please note this certificate articulates directly into the Culinary Management (2259) (A.S.) degree, which includes a **Mathematical Thinking in Context math pathway**. To learn more about the Culinary Management (A.S.) degree, visit fscj.edu/academics/programs/as/2259.

Application Procedure

Immediately upon enrolling with the college, and before selecting first semester courses, prospective students must complete a program application and be advised by the Program Manager to ensure proper course sequencing. The Program Manager, with the approval of the dean of instruction may require additional courses or make substitutions to meet the needs of the students. This program is offered at Downtown Campus during the day and evening. Students must complete FOS1201 with a grade of C or higher (unless they have completed this course prior to program admission) and pass their ServSafe Managers exam with a passing score of 75% or higher during their first term coursework.

Placement Testing

Please meet with an advisor to determine if college placement testing is required. Students who place into **developmental education courses** are required to complete designated developmental education courses with a grade of C or higher regardless of program of study and are also required to take one of two student success strategies courses. For additional information, visit catalog.fscj.edu/academics/developmental-education-programs or speak with an advisor.

Technical Certificate Graduation Requirements

- ☐ Fulfill all academic requirements for the chosen program of study as outlined in the Florida State College at Jacksonville catalog and curriculum.
- ☐ Earn minimum prescribed semester hours for the chosen program of study with a cumulative grade point average of 2.0 (C) on a 4.0 scale on all courses that apply to the chosen program of study.
- ☐ Complete a minimum of 25 percent of the total hours required for the program in residence at Florida State College at Jacksonville. Credit by examination and credit for prior learning do not count toward this residency requirement.
- ☐ Fulfill all obligations, financial or otherwise, to the College before graduating.

Catalog Year

This document is prepared for students with a **2025-26 College Catalog year** who have not tested into developmental education courses. **Students who enter under the 2025-26 catalog** will be assigned to the degree or certificate requirements in effect during the 2025-26 academic year. The student's assigned catalog year will remain in effect as long as the student maintains continuous enrollment. Changes to requirements as mandated by law or by rule of the District Board of Trustees may supersede this provision.

To maintain continuous enrollment, a student must have registration for, and successful completion of, at least one course within a three-term period. After three consecutive terms of no enrollment, the student will be discontinued from the current program of study and will need to apply to FSCJ to reenter under the same program of study. Upon readmission, the student will be assigned to the current catalog of record in the chosen program.

Curriculum

This sample roadmap shows one possible pathway to program completion and may not be appropriate for all students.

Terms Offered are subject to change. Please verify course availability at fscj.edu/schedules. Prior to enrolling in classes, please meet with an advisor for specific guidance about your individual academic plan.

Professional Courses

<input type="checkbox"/> FOS 1201 - Sanitation and Safety Management, Credit Hours: 3. Terms Offered: Fall, Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> HFT 1000 - Introduction to Hospitality Management, Credit Hours: 3. Terms Offered: Fall, Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 2300 - Supervision and Personnel Management, Credit Hours: 3. Terms Offered: Fall, Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 1250C - Dining Room Management, Credit Hours: 3. Terms Offered: Fall, Spring.	Grade Earned: _____
<input type="checkbox"/> FSS 1202C - Food Production I, Credit Hours: 3. Terms Offered: Fall, Spring.	Grade Earned: _____
<input type="checkbox"/> HUN 1203 - Culinary Nutrition, Credit Hours: 2. Terms Offered: Fall, Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 1221 - Food Production II, Credit Hours: 3. Terms Offered: Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 2251 - Food and Beverage Management, Credit Hours: 3. Terms Offered: Fall, Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 1063 - Baking, Credit Hours: 3. Terms Offered: Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 2942 - Culinary Management Internship I, Credit Hours: 3. Terms Offered: Fall, Spring, Summer.	Grade Earned: _____
<input type="checkbox"/> FSS 1242 - International Foods, Credit Hours: 3. Terms Offered: Fall.	Grade Earned: _____
<input type="checkbox"/> FSS 1248 - Garde-Manger, Credit Hours: 3. Terms Offered: Fall.	Grade Earned: _____

Course Requirements

Prerequisites, corequisites, and conditions for any course are subject to change. Students must meet the prerequisite and corequisite requirements of any course at the time the student attempts to register for that course. If you have questions about the prerequisites, corequisites, or conditions for a course, please contact any academic advisor.

Professional Courses

Complete all of the following courses.

FOS 1201 - Sanitation and Safety Management, Credit Hours: 3. **Prerequisite(s)**: None. **Corequisite(s)**: None. **Conditions**: None. **Terms Offered**: Fall, Spring, Summer.

FSS 1063 - Baking, Credit Hours: 3. **Prerequisite(s)**: FSS 1202C. **Corequisite(s)**: FSS 1202C. **Conditions**: None. **Terms Offered**: Spring, Summer.

FSS 1202C - Food Production I, Credit Hours: 3. **Prerequisite(s)**: FOS 1201. **Corequisite(s)**: None. **Conditions**: Students must pass the ServSafe Manager Certification exam prior to enrollment in this course. **Terms Offered**: Fall, Spring.

FSS 1221 - Food Production II, Credit Hours: 3. **Prerequisite(s)**: FSS 1202C. **Corequisite(s)**: None. **Conditions**: None. **Terms Offered**: Spring, Summer.

FSS 1242 - International Foods, Credit Hours: 3. **Prerequisite(s)**: FSS 1221. **Corequisite(s)**: None. **Conditions**: This course may involve the use of alcoholic beverages for instructional purposes. Students who are 18 years of age or older may be required to handle, mix, or serve alcohol under the supervision of authorized instructional personnel. Students are not required to taste or consume alcohol and may request a waiver from this requirement. **Terms Offered**: Fall.

FSS 1248 - Garde-Manger, Credit Hours: 3. **Prerequisite(s)**: FSS 1221. **Corequisite(s)**: None. **Conditions**: This course may involve the use of alcoholic beverages for instructional purposes. Students who are 18 years of age or older may be required to handle, mix, or serve alcohol under the supervision of authorized instructional personnel. Students are not required to taste or consume alcohol and may request a waiver from this requirement. **Terms Offered**: Fall.

FSS 1250C - Dining Room Management, Credit Hours: 3. **Prerequisite(s)**: FOS 1201. **Corequisite(s)**: None. **Conditions**: Students must pass the ServSafe Management Certification exam prior to enrollment in this course. This course may involve the use of alcoholic beverages for instructional purposes. Students who are 18 years of age or older may be required to handle, mix, or serve alcohol under the supervision of authorized instructional personnel. Students are not required to taste or consume alcohol and may request a waiver from this requirement. **Terms Offered**: Fall, Spring.

FSS 2251 - Food and Beverage Management, Credit Hours: 3. **Prerequisite(s)**: FSS 1202C. **Corequisite(s)**: None. **Conditions**: This course may involve the use of alcoholic beverages for instructional purposes. Students who are 18 years of age or older may be required to handle, mix, or serve alcohol under the supervision of authorized instructional personnel. Students are not required to taste or consume alcohol and may request a waiver from this requirement. **Terms Offered**: Fall, Spring, Summer.

FSS 2300 - Supervision and Personnel Management, Credit Hours: 3. **Prerequisite(s)**: None. **Corequisite(s)**: None. **Conditions**: None. **Terms Offered**: Fall, Spring, Summer.

FSS 2942 - Culinary Management Internship I, Credit Hours: 3. **Prerequisite(s)**: FSS 1221. **Corequisite(s)**: None. **Conditions**: None. **Terms Offered**: Fall, Spring, Summer.

HFT 1000 - Introduction to Hospitality Management, Credit Hours: 3. **Prerequisite(s)**: FOS 1201. **Corequisite(s)**: FOS 1201. **Conditions**: None. **Terms Offered**: Fall, Spring, Summer.

HUN 1203 - Culinary Nutrition, Credit Hours: 2. **Prerequisite(s)**: FSS 1221. **Corequisite(s)**: FSS 1221. **Conditions**: None. **Terms Offered**: Fall, Spring, Summer.