

PA Bureau of Career and Technical Education Program Of Study

Search

[Search Criteria](#) [Search Criteria](#)

If the following Program of Study is taken

Institutional Food Workers 12.0508

High School Graduation Year: 2024

A program that prepares individuals in production and service used in governmental, commercial or independently owned institutional food establishments and related food industry occupations. Includes instruction in selecting, storing, preparing, and serving food and food products; basic nutrition; sanitation, and food safety; the use and care of commercial equipment; serving techniques; and the operation of institutional food establishments.

POS Paperwork: [POS Student Documentation HS2021 forward.pdf](#)

You may receive credit for

Community College of Philadelphia

[CULA 161 - Food Serv Safety & Sanitation](#)

2.00

[CULA 170 - Elementary Food Prep](#)

4.00

[CULA 151 - Elementary Baking and Pastry](#)

4.00

====

Total Credits Awarded: 10.00

Notes: Ten (10) credits are aligned to the following Community College of Philadelphia POS: CIP12.0503, Culinary Arts A.A.S. Degree.

[View Detail](#)

Delaware County Community College

[CUL 115 - Professional Cooking I](#)

3.00

[CUL 150 - Baking and Pastry Foundations I](#)

3.00

[HRM 110 - Food Sanitation and Safety Supervision](#)

3.00

====

Total Credits Awarded: 9.00

Notes: Nine (9) credits are aligned to the Delaware County Community College CIP 12.0508 Culinary Arts, Certificate of Competency program.

[View Detail](#)

Harrisburg Area Community College-Harrisburg

[CULI 125 - Dining Room Management](#)

3.00

[CULI 110 - Menu Design and Marketing](#)

3.00

[CULI 107 - Nutrition for Food Service](#)

3.00

====

Total Credits Awarded: 9.00

Notes: Nine (9) credits are aligned to the following Harrisburg Area Community College POS: CIP 12.0503 Culinary Arts Associate of Applied Science.

[View Detail](#)

Luzerne County Community College

[CUL 101 - Culinary Fundamentals I A](#)

5.00

[HRM 102 - Safety & Sanitation](#)

2.00

[CUL 202 - Restaurant Operations I](#)

3.00

====

Total Credits Awarded: 10.00

Notes: Ten (10) credits are aligned to the following Luzerne County Community College POS: CIP 19.0505, Culinary Arts A.A.S & CIP 12.0501 Pastry Arts A.A.S

[View Detail](#)

Montgomery County Community College

[CUL 101 - Culinary Foundations](#)

3.00

[CUL 298A - Culinary Practicum II](#)

3.00

[CUL 198 - Culinary Practicum I](#)

1.00

[CUL 120 - Introduction to Culinary Techniques](#)

3.00

====

Total Credits Awarded: 10.00

Notes: Ten (10) credits are aligned to Montgomery County Community College Programs/Credentials: CIP 12.0503 Culinary Arts AAS and CIP 12.0503 Culinary Arts Certificate Program

[View Detail](#)

Pennsylvania Highlands Community College

[CUL 137 - Food Sanitation and Safety](#)

2.00

[CUL 151 - Foods 1](#)

3.00

[BUS 110 - Introduction to Business](#)

3.00

[CUL 182 - Baking and Pastry](#)

3.00

====

Total Credits Awarded: 11.00

Notes: Eleven (11) credits are aligned to the following Pennsylvania Highlands Community College POS CIP 12.0501 Culinary Arts/Chef Training AAS.

[View Detail](#)

Westmoreland County Community College

[FSM 103 - INTRODUCTION TO THE HOSPITALITY INDUSTRY](#)

3.00

[CUL 104 - Foundations of Cooking and Baking](#)

3.00

[FSM 235 - SUPERVISION AND TRAINING](#)

3.00

====

Total Credits Awarded: 9.00

Notes: Nine (9) credits are aligned to Westmoreland County Community College Program of Study CIP 12.0501 Baking and Pastry, Associate of Applied Science (AAS) Degree Program, and CIP 12.0501 Baking and Pastry Diploma Program,

[View Detail](#)

Westmoreland County Community College

[FSM 103 - INTRODUCTION TO THE HOSPITALITY INDUSTRY](#)

3.00

[CUL 104 - Foundations of Cooking and Baking](#)

3.00

[FSM 235 - SUPERVISION AND TRAINING](#)

3.00

====

Total Credits Awarded: 9.00

Notes: Nine (9) credits are aligned to Westmoreland County Community College Program of Study CIP 12.0503 Culinary Arts, Associate of Applied Science (AAS) Degree Program, and CIP 12.0503 Culinary Arts, Diploma Program.