

CERTIFICATE PROGRAMS

4. Obtain nationally recognized professional certification in such areas as food sanitation (as required by State Statute) and food, beverage, & labor cost controls. Demonstrate appropriate personal hygiene.
5. Organize and evaluate information from a variety of sources including food preparation and service techniques and costs, food and related purchasing specifications, catered events planning, research data, and computer applications and Internet output. Communicate the results to others using oral, written, graphic or multimedia methods.
6. Apply concepts of procurement and inventory to purchase, receive, store, issue and distribute food and related items in a foodservice operation.
7. Identify current trends in foodservice industry delivery systems and functions, and operate effectively within them. Make suggestions to modify existing systems to improve products or services, and develop new or alternate systems.
8. Judge which set of foodservice procedures, tools or machines, including computer applications, will produce the desired results, and apply such technology to task.
9. Demonstrate behavior and self-management reflective of personal and professional ethical conduct.
10. Perform basic mathematical computations accurately and appropriately, especially with regard to food and beverage production, purchasing and cost controls.
11. Identify and apply basic concepts of human nutrition and health in the preparation and service of food.
12. Describe and apply basic marketing, sales and merchandising methods in hospitality operations.
13. Demonstrate work readiness through resume preparation, appropriate business dress and behavior, and assertive communication skills.

Dance
Arts and Humanities Division

This certificate in dance is designed for individuals who are looking to enhance their technique, broaden their repertoire, and build their choreographic options and production skills. This program is tailored for those who wish to work or presently work with either children or adults in studio, theatre, early childhood or community service environments. Individuals wishing to broaden their dance foundation for working in the art or entertainment industries also may be served.

Many individuals who teach dance have a limited access to higher education in dance. There is a need for technical as well as artistic training. This program will address these needs by providing a firm foundation in the major aspects of dance so that the student may feel confident in his/her involvement in the dance world.

A Formal Pathways to Dance Certification K-12 has been designed for the public school teacher wishing to obtain the State of Connecticut's pending certification.

Students entering this program should have a basic foundation in dance. If the individual does not possess either a degree or experience, he/she may consider enrolling in the Visual and Performing Arts/Dance Degree option. Credits may be applied toward the degree program. Students may substitute, with permission, other dance offerings to fit their needs.

Students must successfully complete the following credit courses with a "B" average:

Course No.	Title	Credits
DAN*H101	History & Appreciation of World Dance	3
DAN*H102	Ballet I: Renaissance to Romantic	3
DAN*H111	Jazz Dance I: Afro-Caribbean/American	
	or	
DAN*H112	Jazz Dance II: Broadway and Film	3
DAN*H113	Modern I: Pioneers of America	3
DAN*H202	Ballet II: Classical to Contemporary	3

DAN*H213	Modern Dance II	3
DAN*H221	Repertory/Ensemble I	3
DAN*H222	Choreographic Principles/Ensemble I	3
	Total Credit Hours	24

Program Outcomes

Upon successful completion of all program requirements, graduates will be able to:

1. Demonstrate mastery skills and techniques necessary for studio and/or theatre dance
2. Execute a comprehensive historical repertoire of various dance genres using appropriate movement vocabulary
3. Demonstrate dance as a means of communication and as a reflection of one's society
4. Make an accurate assessment of personal & students' (if teaching) technical and artistic strengths and weaknesses
5. Execute effectively production skills from the choreographic process to the performance.

Dietary Supervision

Business Division

The certificate is designed primarily for health care food service personnel seeking professional development. In order to satisfy industry standards, students must successfully complete the following credit courses with a grade of "C" or better, and pass the Food Protection Certification Exam offered through the Educational Foundation of the National Restaurant Association. Credits may be applied toward the degree program in Foodservice Management.

Course No.	Title	Credits
HSP*H101	Principles of Food Preparation††	3
	or	
HSP*H102	Food Production & Purchasing†††	
HSP*H109	Food Safety Certification†	1
BIO*H111	Introduction to Nutrition	3
	Total Credit Hours	7

†HSP*H108 - Foodservice Sanitation & Hotel Housekeeping (3 credits) may be substituted for HSP*H109.

††Course substitution may be allowed with written approval of the Hospitality Management Program Coordinator.

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Program Outcomes

Upon successful completion of all program requirements, graduates will be able to:

1. Identify agents and vectors of food-borne illness.
2. Employ proper sanitary procedures in the purchasing, receiving, storing, issuing, preparing, and serving of food products.
3. Design basic sanitation training for foodservice employees.
4. Discuss federal, state and local regulations and standards of foodservice sanitation.
5. Inspect, from a sanitation viewpoint, equipment and facility design.
6. Qualify for certification in applied foodservice sanitation from the Educational Foundation of the National Restaurant Association.
7. Define, discuss, and employ basic food preparation theories and techniques.
8. Recognize and use a variety of kitchen tools, equipment, and raw food products.
9. Plan, organize, prepare, and evaluate finished food items from the raw state.
10. Memorize, interpret, and evaluate written recipes; mathematically expand and reduce these recipes; be able to pre-cost the recipes; understand computer applications regarding these calculations.