

CULINARY ARTS

Do you love to cook? Join us in the kitchen while you savor your education exploring every aspect of cooking and baking at Indian Hills. Plunge elbow deep into fine dining techniques and cooking labs, but don't forget, taste testing is crucial to a perfect dish!

YEAR ONE					
TERM	CLASS	NAME	CREDITS	DAYS	TIME
FALL	HCM 101	Safety/Sanitation	1	1st two weeks of class	08:00 - 10:30
	HCM 163	Culinary Skills (Lab)	3	starts 3 rd week of class	08:00 - 10:50
WINTER					
		Option 1			
	HCM 211	Culinary Management	4	WWW	WWW
	BUS 102	Introduction to Business	3	WWW	WWW
		Option 2			
	HCM 211	Culinary Management	4	WWW	WWW
	XXX XXX	Humanities Elective	3	time will vary	08:00 - 11:50
		Option 3			
	BUS 102	Introduction to Business	3	WWW	WWW
	XXX XXX	Humanities Elective	3	time will vary	08:00 - 11:50
SPRING					
		Option 1			
	HCM 150	Shellfish, Poultry, Meats (Lec)	1	MT	08:00 - 08:50
	HCM 151	Stocks, Soups, Sauces (Lec)	1	WTH	08:00 - 08:50
	HCM 149	Principles of Cooking (Lab)	4	MTWTH	09:00 - 12:50
		Option 2			
	HCM 150	Shellfish, Poultry, Meats (Lec)	1	MT	08:00 - 08:50
	HCM 151	Stocks, Soups, Sauces (Lec)	1	WTH	08:00 - 08:50
	CSC 110	Introduction to Computers	3	MW	10:00 - 11:50

DID YOU KNOW THAT IF YOU'RE TAKING INDIAN HILLS CLASSES WHILE STILL IN HIGH SCHOOL, YOU ALREADY QUALIFY FOR A

- \$1,000 SCHOLARSHIP TO INDIAN HILLS -

CHECK OUT THE MINIMUM QUALIFICATIONS AND APPLY TODAY: WWW.INDIANHILLS.EDU/SCHOLARSHIPS



It is the policy of Indian Hills Community College not to discriminate on the basis of race, color, national origin, sex, disability, age (employment), sexual orientation, gender identity, creed, religion, and actual or potential parental, family, or marital status in its programs, activities, or employment practices as required by the lowa Code \$5216.6 and 216.9, Titles VI and VIII of the Civil Rights Act of 1964 (42 U.S.C. \$ 2000e), the Equal Pay Act of 1973 (29 U.S.C. \$ 206, et seq.), Title IX (Educational Amendments, 20 U.S.C. \$ 100, et seq.).