**FALL SEMESTER**

**Culinary Arts Lecture**
This course introduces students to the bakeshop, with emphasis on bakeshop tools and equipment as well as weights and measures. Students are introduced to concepts and application in the following baking areas: yeast breads, quick breads, cookies, pastries, pies, tarts, desserts, sauces, ice cream, frozen desserts and dessert theory.

**Culinary Arts Lab**
Students participate in lab alongside other Mercyhurst students. In this course, students make a variety of baked goods using different baking methods.

**Tutorial—Employment Skill Development I**
Students will focus on employment-related skill development for independent living. This includes development of income budgets, long- and short-term goal setting, and developing an understanding of time cards, health insurance, income and taxes, and earning statements.

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**SPRING SEMESTER**

**Food Service Management Lecture**
The course offers an overview of the history of food service as well as the selection, preparation, operation and sanitation of commercial equipment, providing students with basic culinary skills and food science principles. The course will also introduce the students to the social professional and prepare students for advanced study of food service production and management.

**Food Service Management Lab**
The lab time emphasizes techniques discussed in Food Service Management Lecture.

**Safety and Sanitation**
The purpose of the course is to prepare and inform students about safe handling of foods to maintain their wholesome quality and to eliminate contamination of food products from the time product arrives in the kitchen until it is served to the customer. In addition, students will learn kitchen sanitation and how to conduct themselves in a safe manner. Emphasis will be on proper storage, cooking and handling foods, and cooling and reheating foods properly. Instruction will also focus on foodborne illness and its prevention.

**Tutorial—Employment Skills Development II**
Students will focus on employment-related skill development for independent living. This includes developing an understanding of W4 and W2 forms and career, work and business development. Skill fluency and problem solving are addressed. Additional focus will be on obtaining employment with regard to resume building, career planning, exploration and preparation.

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**SUMMER SEMESTER**

**Internship**
Students receive training and on-the-job learning through an internship coordinated and supervised by OASIS Program staff and organizations in the community.
TWO-YEAR CERTIFICATE OPTION

FALL SEMESTER YEAR ONE

Introduction to Mercyhurst
This course is designed to provide students with resources and information that are critical for success in higher education.

Critical and Eval. Reading
This course builds the critical thinking skills necessary for reading expository texts. Students will practice active approaches to reading and note taking, and develop skills in summarizing, analyzing and evaluating argumentative writing.

Computer Applications
This introductory computer course provides students with a working knowledge of computer terminology and the computer itself. Topics include Microsoft Office 2013 Word, Excel, Access and PowerPoint, and their applications in business.

Tutorial—Life Skill Development I
Students will focus upon the development of independent living skills such as successful study and organization skills, emotional regulation skills, self-advocacy, problem solving, independent living skills, first aid and community safety, and healthy human sexuality skills.

SPRING SEMESTER YEAR ONE

Elective Course I
Students choose from traditional courses offered at Mercyhurst North East. These will be based on the individualized program designed for each student.

Elective Course II
Students choose from traditional courses offered at Mercyhurst North East. These will be based on the individualized program designed for each student.

Elective Course III
Students choose from traditional courses offered at Mercyhurst North East. These will be based on the individualized program designed for each student.

Tutorial—Life Skill Development II
Students will focus on developing independent living skills such as transportation and safety, shopping, cooking and household management, and banking and savings skills.

SUMMER SEMESTER YEAR ONE

Job Shadowing (Optional)
Students will explore a variety of employment positions offered with different organizations, allowing them to experience typical position requirements addressed by OASIS certificate programs.

FALL SEMESTER YEAR TWO

Culinary Arts Lecture
This course introduces students to the bakeshop, with emphasis on bakeshop tools and equipment as well as weights and measures. Students are introduced to concepts and application in the following baking areas: yeast breads, quick breads, cookies, pastries, pies, tarts, desserts, sauces, ice cream, frozen desserts and dessert theory.

Culinary Arts Lab
Students participate in lab alongside other Mercyhurst students. In this course, students make a variety of baked goods using different baking methods.

Tutorial—Employment Skill Development I
Students will focus on employment-related skill development for independent living. This includes development of income budgets, long- and short-term goal setting, and developing an understanding of time cards, health insurance, income and taxes, and earning statements.

SPRING SEMESTER YEAR TWO

Food Service Management Lecture
This course offers an overview of the history of food service as well as the selection, preparation, operation and sanitation of commercial equipment, providing students with basic culinary skills and food science principles. The course will also introduce the students to the social professional and prepare students for advanced study of food service production and management.

Food Service Management Lab
The lab time emphasizes techniques discussed in Food Service Management Lecture.

Safety and Sanitation
The purpose of the course is to prepare and inform students about safe handling of foods to maintain their wholesome quality and to eliminate contamination of food products from the time product arrives in the kitchen until it is served to the customer. In addition, students will learn kitchen sanitation and how to conduct themselves in a safe manner. Emphasis will be on proper storage, cooking and handling foods, and cooling and reheating foods properly. Instruction will also focus on foodborne illness and its prevention.

Tutorial—Employment Skills Development II
Students will focus on employment-related skill development for independent living. This includes developing an understanding of W4 and W2 forms and career, work and business development. Skill fluency and problem solving are addressed. Additional focus will be on obtaining employment with regard to resume building, career planning, exploration and preparation.

SUMMER SEMESTER YEAR TWO

Internship
Students receive training and on-the-job learning through an internship coordinated and supervised by OASIS Program staff and organizations in the community.