

## Career Certificate in Culinary Arts:

The certificate is intended for those students who wish to enter the food industry as an entry-level cook or chef or enter a new career path in the culinary arts. Upon completion of the certificate students will be able to:

- ◆ Perform basic cooking technical skills required for industry employability.
- ◆ Demonstrate professional demeanor, behavior, and attitudes in the classroom and in a professional kitchen.
- ◆ Analyze theoretical knowledge in a simulated restaurant situation, and demonstrate an understanding of both front of house (service) and back of house (kitchen) tasks.
- ◆ Successfully complete a culinary externship at a restaurant or café.

### PROGRAM REQUIREMENTS

| GENERAL EDUCATION (10 credits)                |           | PROFESSIONAL CORE (22 credits)                               |           |
|---|-----------|--|-----------|
| <b>Communication (3 credits)</b>              |           | CU 102 Introduction to Culinary Arts                         | 2         |
| EN 101 Composition I                          |           | CU 105 Culinary Fundamentals                                 | 2         |
|   |           | CU 107 Garde Manger  | 2         |
|   |           | CU 109 Culinary Cooking Methods                              | 2         |
|   |           | CU 202 Culinary Externship                                   | 4         |
| <b>Mathematics/Science (4 credits)</b>        |           | PA 114 Baking Fundamentals                                   | 2         |
| SC 103 Nutrition                              |           | PA 116 Restaurant Bakeshop                                   | 2         |
| <b>Technology (3 credits)</b>                 |           | RM 101 Sanitation and Safety in<br>Food and Beverage Service | 2         |
| CIS 101 Computer Concepts<br>and Applications |           | RM 105 Dining Room Service                                   | 2         |
|   |           | RM 107 Controlling Foodservice Costs                         | 2         |
| <b>Total General Education Credits</b>        | <b>10</b> | <b>Total Professional Core Credits</b>                       | <b>22</b> |
| <b>Total Certificate Credits 32</b>           |           |  |           |

## Course Sequence

### First Semester

|   |           |
|---|-----------|
| CU 102 Introduction to Culinary Arts                    | 2 Credits |
| RM 121 Sanitation and Safety in Food & Beverage Service | 2 Credits |
| CU 105 Culinary Fundamentals                            | 2 Credits |
| PA 114 Baking Fundamentals                              | 2 Credits |
| CIS 101 Computer Concepts and Applications              | 3 Credits |
| EN 101 Composition I                                    | 3 Credits |
| RM 105 Dining Room Service                              | 2 Credits |

**Total 16 Credits**

### Second Semester

|                                    |           |
|------------------------------------|-----------|
| CU 107 Garde Manger                | 2 Credits |
| CU 109 Culinary Cooking Methods    | 2 Credits |
| RM 107 Cost Control in Foodservice | 2 Credits |

|                            |           |
|----------------------------|-----------|
| SC 103 Nutrition           | 4 Credits |
| PA 116 Restaurant Bakeshop | 2 Credits |
| CU 202 Culinary Externship | 4 Credits |

**Total**                    **16 Credits**

**Total Certificate Credits 32**