

CERTIFICATE OF ACHIEVEMENT IN BEGINNING CULINARY SKILLS

Students pursuing this certificate will acquire basic knowledge of food preparation. Upon completion students will have acquired time management and simple food preparation skills, and ability to follow proper food safety and sanitation procedures.

Program Outcomes

- Identify and practice proper food safety and sanitation procedures.
- Use proper food service equipment and apply proper cooking methods and techniques in food preparation.
- Given a standard recipe, correctly increase or decrease the yield of the recipe, including adjustment of ingredient amounts, cooking technique, and cooking time, if necessary.

Career Opportunities

Upon successful completion of the certificate, student will be prepared for entry-level employment in the following culinary fields: Line cook in institutional food service such as schools, hospitals, and cafeterias; prep-cook or short order cook in restaurants.

Program Requirements

| Code | Title | Units |
|--|--|-------|
| REQUIRED COURSES | | 6 |
| CULN 221 | Culinary Development 1 | 4 |
| NUTR 107 | Sanitation and Safety | 2 |
| + | | |
| RESTRICTED ELECTIVES | | 10 |
| Select ten units from the following courses: | | |
| CULN 222 | Culinary Development 2 | 4 |
| CULN 223 | Advanced Culinary | 4 |
| CULN 224 | Baking and Desserts | 3 |
| CULN 225 | Garde Manger | 2 |
| CULN 226 | Industry Management | 3 |
| NUTR 020 | Cultural Foods | 3 |
| WEXP 193DD | Culinary Internship - Work Experience - 1st Semester | 1-4 |
| WEXP 194DD | Culinary Internship - Work Experience 2nd Semester | 1-4 |
| = | | |
| TOTAL | | 16 |

The Certificate of Achievement requirements include completion of the certificate courses with a "C" or better grade in each course. Required and support courses may be substituted with the approval of the Consumer and Family Studies Division Chair.