

# CERTIFICATE OF ACHIEVEMENT IN CULINARY ARTS FUNDAMENTALS

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This culinary arts certificate offers students advanced knowledge of food preparation and restaurant management skills. Upon completion students will gain advanced culinary skills, management level food safety and sanitation knowledge, food costing and purchasing capability, employee management competency, and professionalism.

## Program Outcomes

- Identify and practice food safety and sanitation to industry standards.
- Use proper food service equipment and apply proper cooking methods and techniques in food preparation.
- Given a standard recipe, correctly increase the yield of the recipe, including adjustment amounts, cooking techniques, and cooking time, if necessary.
- Students will demonstrate professionalism and ability to perform in industry setting through work experience.

## Career Opportunities

Upon successful completion of the certificate, students will be prepared for employment in the following culinary fields; Line cook in institutional food services such as schools, hospitals, and cafeterias; prep cook or short-order cook, entry-level baker, and restaurant management opportunities.

## Program Requirements

Code	Title	Units
REQUIRED CERTIFICATE COURSES		
CULN 221	Culinary Development 1	4
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
NUTR 107	Sanitation and Safety	2
WEXP 193DD	Culinary Internship - Work Experience - 1st Semester	1
WEXP 194DD	Culinary Internship - Work Experience 2nd Semester	1
WEXP 195DD	Culinary Internship - Work Experience - 3rd Semester	3
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TOTAL		30

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.