

Professional Culinary Skills - Certificate

Culinary laboratory courses are delivered through a multimedia environment where students focus on the progressive development and practice of culinary skills, product identification, and cooking methods, then expand to the study of classical and contemporary techniques and flavor profiles used in the production of the major world cuisines. Students begin to explore alternative and emerging concepts in culinary science and culinary nutrition including the link between food and health.

While pursuing this professional culinary certificate, students also earn a Conference for Food Protection approved Food Safety Manager Certification.

Graduates of the program have the opportunity to gain employment in the food service industry or to further their education by continuing on to an associate or bachelor's degree program. Recipients of the Professional Culinary Skills Certificate can apply all credits to the A.A.S. in Professional Culinary Studies degree program.

Upon completion of the certificate, graduates are expected to:

- Execute professional cooking methods and techniques to produce nutritious, high quality food.
- Apply FDA recommended food safety and sanitation principles throughout the food production cycle with emphasis on production and service.

Professional Culinary Skills

An 19 semester credit program leading to the Professional Culinary Skills Certificate

CUL1100	Introduction to Culinary Skills and Techniques	3
CUL1200	Introduction to Breakfast & Lunch Cooking	3
CUL1310	Principles of the Plate	3
CUL1420	Traditional Cooking Techniques	3
CUL2900	International Cuisine Culinary Capstone	3
FSM1185	Food Safety and Sanitation Management *	1
SFS2110	Culinary Science, Nutrition & Sensory Analysis	3
Total Credits		19.0

* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.