

Certificate

KITCHEN AND FOOD PREPARATION TECHNIQUES

There will always be a demand for skilled cooks – simply put, people have to eat. A Kitchen and Food Preparation Techniques Certificate opens up a wide range of opportunities in the dynamic and diverse culinary industry, allowing graduates to pursue their passion for cooking while building rewarding and fulfilling careers

HGTC's Kitchen and Food Preparation Techniques Certificate program prepares students for employment in many arenas: restaurants, resorts, hotels, country clubs, healthcare facilities, catering operations, and more.

Program Information

-1 Course Sequence and Progression Requirements

-1A minimum grade of C or better is required for all CUL, BKP and HOS-prefixed courses for progression and graduation. Most Kitchen and Food Preparation (CUL, BKP, HOS) courses are offered only once each year, so following the recommended course sequence is extremely important. Students are required to successfully complete one of the following: ServSafe Manager Food Safety Certification Course, ServSafe Sanitation Certificate, or CUL 104 Introduction to Culinary Arts course before progressing to the second semester.

CURRICULUM SEQUENCE

First Semester - Fall	Course Title	Semester Credit Hours
CUL 104	Introduction to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 112	Classical Foundations of Cooking	3
CUL 113	Success in Hospitality Studies	1
	TOTAL	10
Second Semester - Spring		
BKP 119	Introduction to Baking and Pastry	3
CUL 118	Nutritional Cooking	3
CUL 215	Cuisine of the Americas	3
	TOTAL	9
	TOTAL CREDIT HOURS	19

For more information about gainful employment, visit: <https://www.hgtc.edu/righttoknow>.