

Certificate**KITCHEN AND FOOD PREPARATION TECHNIQUES**

There will always be a demand for skilled cooks – simply put, people have to eat. HGTC's Kitchen and Food Preparation Techniques Certificate program prepares students for employment in many arenas: restaurants, resorts, hotels, country clubs and more.

The Culinary Arts Technology program is accredited by the Accrediting Commission of the American Culinary Federation Educational Foundation.

PROGRAM INFORMATION**Course Sequence and Progression Requirements**

A 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.

CURRICULUM SEQUENCE**First Semester - Fall**

CUL 104	Introduction to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 112	Classical Foundations of Cooking	3
	TOTAL	9

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	18

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