

## 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
	<b>TOTAL</b>	<b>9</b>

##### Second Semester - Spring

BKP 119	Introduction to Baking and Pastry	3
CUL 118	Nutritional Cooking	3
CUL 215	Cuisine of the Americas	3
	<b>TOTAL</b>	<b>9</b>
	<b>TOTAL CREDIT HOURS</b>	<b>18</b>

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