

Certificate

PROFESSIONAL COOKING

The Professional Cooking certificate program prepares students for positions in food service operations such as hotels, country clubs, resorts, restaurants, healthcare facilities, and catering operations.

Students study both theory and practical kitchen applications of the requirements of quality food preparation. Education within this field offers a range of employment opportunities and career progression in the culinary arts, baking, and pastry preparations.

Program Information

Course Sequence and Progression Requirements

Most Professional Cooking (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.

Prerequisite courses require minimum grades of "C" or better. To graduate with an A.A.S. degree, a minimum GPA of 2.0 is required.

Required Courses

Profession Cooking - Certificate Requirements

CERTIFICATE REQUIREMENTS: PROFESSION COOKING		
Component	Course Title	Semester Credit Hours
BKP 119	Introduction to Baking and Pastry	3
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
CUL 118	Nutritional Cooking	3
CUL 128	Culinary Management and Human Resources	3
CUL 129	Storeroom and Purchasing	3
CUL 215	Cuisine of the Americas	3
CUL 277	SCWE in Culinary Arts "Internship"	3
	CREDITS	28
	TOTAL CREDIT HOURS	28