

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.

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 Professional Cooking (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
CUL 129	Storeroom & Purchasing	3
	TOTAL	12

Second Semester - Spring

BKP 119	Introduction to Baking and Pastry	3
CUL 118	Nutritional Cooking	3
CUL 128	Culinary Management & Human Resources	3
CUL 215	Cuisine of the Americas	3
	TOTAL	12

Third Semester - Summer

CUL 277	SCWE in Culinary Arts	3
	TOTAL	3
	TOTAL CREDIT HOURS	27

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