

CULINARY ARTS - LEVEL I (CERTIFICATE E0887)

Business Division

Certificate E0887

The program prepares students for entry-level career opportunities in restaurants, catering, hotels, theme parks, and other food service businesses. Students gain practical training in the use of commercial equipment and acquire the skills necessary to be successful in the field of culinary arts such as: knife skills, food production, presentation, and portion control. Students who successfully complete the requirements for this certificate will also earn a nationally recognized Food Protection Manager Certification.

Required Courses

| Course Prefix | Course Name | Units |
|--------------------|----------------------------------|-----------|
| CUL 101 | Professional Cooking Foundations | 3 |
| CUL 102 | Professional Cooking I | 3 |
| CUL 104 | Garde Manger | 3 |
| CUL 105 | Baking and Pastry I | 3 |
| HRM 52 | Food Safety and Sanitation | 2 |
| Total Units | | 14 |

Program Learning Outcomes

Upon successful completion of this program, a student will be able to:

- Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.
- Recipe knowledge, accuracy, and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
- Determine the presence of foodborne-illness outbreak.

Review Student Learning Outcomes (SLOs) (<http://www.mtsac.edu/instruction/outcomes/sloinfo.html>) for this program.