

CULINARY ARTS (CERTIFICATE E0373)

Business Division

Certificate E0373

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, menu development, portion control, and nutrition. 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
HRM 52	Food Safety and Sanitation	2
CUL 102	Professional Cooking I	3
CUL 104	Garde Manger	3
CUL 105	Baking and Pastry I	3
CUL 107	World Cuisines	3
Choose one course from the following:		3
NF 10	Nutrition for Health and Wellness	
NF 20	Principles of Food with Laboratory	
NF 25	Introduction to Nutrition Science	
or NF 25H	Introduction to Nutrition Science - Honors	
NF 40	Healthy American Cuisine	
Total Units		17

Guided Pathways of Study Suggested Course Sequence
 (<https://www.mtsac.edu/guided-pathways/pathway-results.html?pthwyvar=E0373&desc=Culinary+Arts%2C+Certificate++E0373>)

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.