

CULINARY ADVANCED (CERTIFICATE T0457)

Business Division Certificate T0457

The certificate prepares students for 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, cost control, menu planning, and nutrition. Students who successfully complete the requirements for this degree will also earn the Food Protection Manager Certification. The program combines management theory and practical application of skills and abilities preparing them to meet the needs of employers.

Required Courses

| Course Prefix | Course Name | Units |
|------------------------------------|--|-----------|
| CUL 101 | Professional Cooking Foundations | 3 |
| CUL 102 | Professional Cooking I | 3 |
| CUL 103 | Professional Cooking II | 3 |
| CUL 104 | Garde Manger | 3 |
| CUL 105 | Baking and Pastry I | 3 |
| CUL 111 | Exploring Beverages | 3 |
| HRM 52 | Food Safety and Sanitation | 2 |
| HRM 56 | Hospitality Supervision | 3 |
| HRM 57 | Hospitality Cost Control | 3 |
| HRM 61 | Menu Planning | 3 |
| Restaurant Series | | |
| CUL 91 | Culinary Work Experience | 5 |
| CUL 114 | Dining Room Service Management | 3 |
| CUL 115 | Restaurant Operations | 3 |
| Required Electives | | |
| Choose 3 units from the following: | | 3 |
| CUL 106 | Baking and Pastry II | |
| CUL 107 | World Cuisines | |
| CUL 108 | Cooking for Special Diets | |
| CUL 109 | Butchery & Charcuterie | |
| CUL 110 | Street Foods | |
| CUL 112 | Sustainability in Culinary Arts | |
| HRM 62 | Event Planning and Catering | |
| HRM 72 | Hospitality Purchasing and Procurement | |
| Total Units | | 43 |

Program Learning Outcomes

Review [Student Learning Outcomes \(SLOs\)](#) for this program.