

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	2.5
CUL 104	Garde Manger	3
CUL 105	Baking and Pastry I	3
CUL 107	World Cuisines	2.5
CUL 111	Exploring Beverages	3
CUL 113	Commercial Food Production	3
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	4
HRM 52	Food Safety and Sanitation	2
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 59	Introduction to Food and Beverage Management	3
Required Electives		2.5-4
Choose a minimum of 2.5 units from the following:		
CUL 91	Culinary Work Experience	
CUL 106	Baking and Pastry II	
CUL 108	Specialty Cuisines	
CUL 110	Street Foods	
CUL 112	Sustainability in Culinary Arts	
CUL 121	American Regional Cuisine	
CUL 125	Food Service Entrepreneurship	
Total Units		43.5-45

Program Learning Outcomes

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