

CERTIFICATE OF ACHIEVEMENT

The Certificate of Achievement in Culinary Arts is a quality, professionally oriented program designed for students wishing to enter and/or advance in the field of culinary arts. Students are taught the fundamentals of cooking with emphasis on hands-on preparation of various cuisines, including Basic Cookery, Garde Manger, Aromatics, and Saucier.

STUDENT LEARNING OUTCOMES – Graduates of this program will have the opportunity to:

- Demonstrate proficiency in food service sanitation and nutrition.
- Demonstrate basic cooking skills including product identification, knife skills, cold food production and cooking skills.
- Demonstrate the ability to identify and show proficiency in the use of many different herbs and spices.
- Produce commonly used stocks, the foundation sauces and a large compliment of secondary sauces.

GENERAL EDUCATION REQUIREMENTS (3 Credits):

	CR	SEMESTER
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____

SPECIAL PROGRAM REQUIREMENTS (28 Credits):

	CR	SEMESTER
CUL 110 Basic Cookery	4	_____
CUL 130 Garde Manger	3	_____
CUL 200 Aromatics/Restaurant Experience	4	_____
CUL 250 Saucier	3	_____
CUL 295 Work Experience in Culinary Arts	1	_____
FAB 102 Food Service Sanitation II	2	_____
FAB 112 Restaurant Management I	3	_____
FAB 160 Hospitality Purchasing	3	_____
FAB 167 Food Service Nutrition	2	_____
HMD 101 Introduction to the Hospitality Industry	3	_____

Computation included in FAB 160

Human Relations included in HMD 101

31
Total Credits

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.

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