Current Summer 2015 Con Ed Course Offerings

Natural Chef Continuing Education Certification Program
Requirements for Natural Chef Certification: (must complete course 2327 and course 2328)

Natural Chef Culinary Certification
Students will cover holistic education, whole foods culinary techniques, fundamentals of nutrition, and connection between food, health and sustainability.

Course Number: 2328
Schedule: Monday – Thursday 8:30 a.m. -2:30 p.m.
Course Dates: May 18, 2015 - July 30, 2015
Building Location: Bldg 45 Rm 145
Instructor: Chef Gregg Hamm
Registration Date: Now open
Course Fee: $180.55
*Staying Healthy with Nutrition, 1st Edition – ISBN #9781587611797
*The Flavor Bible, 8th Edition - ISBN #9780316118408
Supplies: Knife Kit (only available at CCCC Bookstore)
Curriculum Uniform Required (see uniform requirements)
Solid Black Resistant Shoes
*Black Sharpie, Notebook, Paper, Pen
*Available at CCCC Bookstore

ServSafe – Safety and Sanitation – (this course can be waived with proof of current ServSafe Certification)
Students will understand the national regulations for safety and sanitation as it relates to food service.

Course Number: 2327
Schedule: Monday - Wednesday 2:50 p.m. - 4:20 p.m.
Course Dates: May 18, 2015 – June 3, 2015
Building Location: Bldg 45 Rm 145
Instructor: Chef Regina Minter
Registration Date: Now open
Course Fee: $70.00

Estimated cost to complete certification: $800.00

To register, please contact Student Support Center at 718-7500 or Visit www.cccc.edu/ecd/registration for more registration options.

The Culinary Institute appreciates your continued patronage and support!
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