Program Planning Guide
Culinary Arts, Culinary Fundamentals Certificate (C55150CF)

This curriculum certificate provides direct hands on training necessary to obtain an entry level culinary position. This certificate offers the necessary foundation in safe food handling and preparation. Students will operate a commercial kitchen that simulates a quick service restaurant as well as an introduction to catering and quantity foods. Upon completion graduates will have the skills necessary for an entry level management position in a commercial kitchen.

Program Length: 1 semester
Career Pathway Options: Associate in Applied Science Degree in Culinary Arts
Program Sites: Sanford-Lee Main Campus; Pittsboro-Chatham Main Campus (2 semesters to complete)

<table>
<thead>
<tr>
<th>Suggested Course Schedule:</th>
<th>HOURS</th>
<th>Grade</th>
<th>Semester</th>
<th>Notes</th>
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<tbody>
<tr>
<td></td>
<td>Class</td>
<td>Lab</td>
<td>Credit</td>
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<tr>
<td>CUL 110  Sanitation and Safety</td>
<td>2</td>
<td>0</td>
<td>2</td>
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<tr>
<td>CUL 140  Culinary Skill I (8-week course)</td>
<td>2</td>
<td>6</td>
<td>5</td>
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<tr>
<td>CUL 140A  Culinary Skills I Lab</td>
<td>0</td>
<td>3</td>
<td>1</td>
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<td>CUL 170  Garde Manger I</td>
<td>1</td>
<td>4</td>
<td>3</td>
<td></td>
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<tr>
<td>CUL 240  Culinary Skills II (8-week course)</td>
<td>1</td>
<td>8</td>
<td>5</td>
<td></td>
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<tr>
<td>CUL 240A  Culinary Skills II Lab</td>
<td>0</td>
<td>3</td>
<td>1</td>
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Total Hours to Complete Certificate: 17

Course Descriptions:

CUL 110  Sanitation & Safety  2-0-2
This course introduces the basic principles of sanitation and safety relative to the hospitality industry. Topics include personal hygiene, sanitation and safety regulations, use and care of equipment, the principles of food-borne illness, and other related topics. Upon completion, students should be able to demonstrate an understanding of the content necessary for successful completion of a nationally recognized food/safety/sanitation exam.

CUL 140  Culinary Skill I  2-6-5
This course introduces the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to exhibit the basic cooking skills used in the foodservice industry.

CUL 140A  Culinary Skills I Lab  0-3-1
Corequisites: Take CUL 110 and CUL 140
This course provides laboratory experience for enhancing student skills in the fundamental concepts, skills and techniques in basic cookery, and moist, dry and combination heat. Emphasis is placed on practical experiences including recipe conversion, measurements, terminology, classical knife cuts, safe food/equipment handling, flavorings/seasonings, stocks/sauces/soups, and related topics. Upon completion, students should be able to demonstrate competency in the basic cooking skills used in the foodservice industry.

CUL 170  Garde Manger  1-4-3
This course introduces basic cold food preparation techniques and pantry production. Topics include salads, sandwiches, appetizers, dressings, basic garnishes, cheeses, cold sauces, and related food items. Upon completion, students should be able to present a cold food display and exhibit an understanding of the cold kitchen and its related terminology.

CUL 240  Culinary Skills II  1-8-5
This course is designed to further students’ knowledge of the fundamental concepts, skills, and techniques involved in basic cookery. Emphasis is placed on meat identification/fabrication, butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and quantity food preparation. Upon completion, students should be able to plan, execute, and successfully serve entrees with complementary side items.

CUL 240A  Culinary Skills II Lab  0-3-1
Prerequisites: Take CUL 110 and CUL 140
Corequisites: Take CUL 240
This course provides a laboratory experience for furthering students’ knowledge of the fundamental concepts, skills and techniques involved in basic cookery. Emphasis is placed on practical applications of meat identification/fabrication; butchery and cooking techniques/methods; appropriate vegetable/starch accompaniments; compound sauces; plate presentation; breakfast cookery; and food preparation. Upon completion, students should be able to demonstrate a basic proficiency in the preparation of entrees and accompaniments.

August 2015