

Culinary & Hospitality Arts (Chatham County)

Students will experience hands-on professional development in the areas of sustainability, nutrition, whole foods culinary technology sanitation, knife skills, and restaurant management as well as many other areas of culinary operations. The entire certification program could be completed by taking a rigorous combination of courses in one semester or by encompassing two semesters. *The approximate cost for the certification is \$1200.00.*

Upon successful completion of the full certificate, students will be ready for a professional entry level career in culinary arts, with a specialty in sustainability and nutrition that will assist them in becoming a leader in the industry.

Career Readiness for Culinary Arts Occupations

A prerequisite for the culinary arts program. This course is designed to provide employability skills training for unemployed and underemployed adults. Upon successful completion, the student will be prepared to enter entry level food service or other food related business.

Course #: C-3743

Start • End Date: 08/15/11 • 10/10/11

Day: M **Time:** 2:30P – 5:30P

Cost: 65.00 (Fee Waiver Available)

Location Code: PMC

Building Location: Bldg 045 Rm 145

Instructor: Kathy Siler

See Page 31 about HRD fee waiver.



Culinary Technology

Students will develop an understanding of culinary terminology, knife skills, classic cuts, sanitary standards and equipment functions.

Course #: C-3323

Start • End Date: 08/15/11 • 12/07/11

Day: MTW **Time:** 9:00A – 10:00A

Cost: 121.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Regina Minter

Farm to Table

This course provides a laboratory experience for enhancing students' agricultural skills and understanding the development of cooperation between sustainable farmers and foodservice operations. Emphasis placed on practical experiences. Upon completion, students should demonstrate an understanding of environmental stewardship and its impact on cuisine and sustainability.

Course #: C-3319

Start • End Date: 08/17/11 • 12/07/11

Day: W **Time:** 3:00P – 8:00P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Gregory Hamm

Introduction to Natural Health Cooking

Students will cover holistic education, whole foods culinary techniques, fundamentals of nutrition, and the connection between food, health, and sustainability. Students will understand the general operations of a commercial kitchen, sustainable cooking, and essential culinary and sanitation skills.

Course #: C-3322

Start • End Date: 08/18/11 • 12/09/11

Day: Th **Time:** 3:00P – 8:00P

Day: F **Time:** 9:00A – 2:00P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Taylor

Introduction to Sustainable Culinary Arts

This course is designed for students who desire an occupation in the food service industry and for those who are presently employed within the industry. Emphasis will be placed on: attitude development, sanitation and safety, food service terminology and procedure, tools and equipment, and basic food preparation with emphasis on health and sustainability.

Course #: C-3320

Start • End Date: 08/15/11 • 12/08/11

Day: MTWTh **Time:** 10:00A – 2:00P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Regina Minter

Mommy and Me Cooking

This class will feature a combined academic and lab environment that will focus on cooking for prenatal and newborn care. Students will learn the methodology to healthy cooking as new parents and expectant moms.

Course #: C-3329

Start • End Date: 08/09/11 • 09/27/11

Day: T **Time:** 5:00P – 8:00P

Cost: 65.00 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Christina Murchison

ServSafe

Students will understand the national regulations for safety and sanitation as it relates to food service.

Course #: C-3324

Start • End Date: 08/17/11 • 12/07/11

Day: W **Time:** 8:00A – 9:00A

Cost: 66.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Regina Minter

Therapeutic Cooking

A combined academic and lab environment class with a focus on the methodology involved in therapeutic cooking.

Course #: C-3321

Start • End Date: 08/15/11 • 12/07/11

Day: MTW **Time:** 10:00A – 2:00P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Taylor

Understanding Dietary

Restrictions in Cooking

Center for Creative Retirement 

Students will learn the methodology to healthy cooking for special populations. This would include those persons with diabetes and other special diets.

Course #: C-3325

Start • End Date: 08/09/11 • 09/27/11

Day: T **Time:** 4:00P – 6:00P

Cost: 65.00 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Anita Simpson

Wine Appreciation – Taste and Sensory Evaluation

Students will gain an understanding of wines, regionally and nationally. They will also explore the proper combinations of food and wine.

Course #: C-3328

Start • End Date: 10/28/11 • 11/28/11

Day: F **Time:** 5:30P – 8:30P

Cost: 65.00 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Abby Cameron

Culinary & Hospitality Arts (Lee County)

Mommy and Me – Cooking for Expectant and New Moms

This class will feature a combined academic and lab environment that will focus on cooking for prenatal and newborn care. Students will learn the methodology to healthy cooking as new parents and expectant moms.

Course #: L-3236

Start • End Date: 10/04/11 • 11/22/11

Day: T **Time:** 5:00P – 8:00P

Cost: 65.00 **Location Code:** Café 121

Instructor: Christina Murchison

Understanding Dietary Restrictions in Cooking

Center for Creative Retirement 

Students will learn the methodology to healthy cooking for special populations. This would include those persons with diabetes and other special diets.

Course #: L-3235

Start • End Date: 10/04/11 • 11/22/11

Day: T **Time:** 4:00P – 6:00P

Cost: 65.00 **Location Code:** LCHS

Building Location: Administration Bldg Rm 206

Instructor: Anita Simpson

Wine Appreciation

Center for Creative Retirement 

Students will gain an understanding of wines, regionally and nationally. They will also explore the proper combinations of food and wine.

Course #: L-3237

Start • End Date: 10/10/11 • 11/28/11

Day: M **Time:** 5:30P – 8:30P

Cost: 65.00 **Location Code:** Café 121

Instructor: Abby Cameron

HARNETT COUNTY CONTINUING EDUCATION HIGHLIGHTS

NEW!!!



CCC Harnett Certification Programs

Medical Technician I & II

Medical Office Technician I & II

Spring 2012, Lillington Campus

Please plan to attend a Certification Overview Open House at the Harnett Campus on Monday, December 5th at 6 PM. Call (910) 814-8823 for a room location. Certification policies, requirements for completion, and the individual classes that make-up each certification will be discussed.

Sustainable Farming classes

West Harnett Campus

Sustainable Farming classes are being held now. Training and assistance will be available to students who would like to learn more about the farming process. Different seasonal vegetables will be grown and exhibited on site. Learn to grow for your own consumption or for profit. Call (910) 814-8823 for more information.