Culinary & Hospitality Arts
Chatham County

Natural Chef Certification Program

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 leaders in the industry.

Catering and Food Truck Operations
This class uses culinary methods to operate a successful catering business or possible food truck operation. Basic culinary, ServSafe, and food service management will be covered in this course.

Course #: C-3280, Hours: 154
Start • End Date: 09/05/12 • 12/14/12
Day: WF Time: 8:30A – 2:30P
Cost: 176.25 Location Code: PMC
Building Location: 045 Rm 145
Instructor: Regina Minter

Culinary Technology and Introduction to Baking
Students will develop an understanding of culinary terminology, knife skills, classic cuts, sanitary standards and equipment functions. Students will learn the methodology to baking. This would include sustainable baking practices.

Course #: C-3276, Hours: 81
Start • End Date: 09/04/12 • 10/15/12
Day: MTW Time: 3:30P – 8:00P
Cost: 176.25 Location Code: PMC
Building Location: 045 Rm 145
Instructor: Kelly Burton

Farm to Table Culinary Operations
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-3277, Hours: 72
Start • End Date: 10/16/12 • 12/12/12
Day: TW Time: 3:30P – 8:00P
Cost: 176.25 Location Code: PMC
Building Location: 045 Rm 145
Instructor: Regina Minter

Natural Healthy 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-3279, Hours: 140
Start • End Date: 09/06/11 • 12/14/12
Day: ThF Time: 9:00A – 2:00P
Cost: 176.25 Location Code: PMC
Building Location: 045 Rm 145
Instructor: Kelly Taylor

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

Course #: C-3278, Hours: 16
Start • End Date: 10/22/12 • 11/19/12
Day: M Time: 3:00P – 7:00P
Cost: 66.25 Location Code: PMC
Building Location: 045 Rm 145
Instructor: Regina Minter

For registration information, refer to page 3. For location key, refer to page 6.