

## 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.

### Baking – Introduction

Students will learn the methodology to baking. This would include sustainable baking practices.

**Course #:** C-1284  
**Start • End Date:** 01/09/12 • 05/01/12  
**Day:** MT **Time:** 3:00P – 8:00P  
**Cost:** 176.25 **Location Code:** PMC  
**Building Location:** Bldg 045 Rm 145

*Instructor: Kelly Burton*

### Catering and Food Truck Cuisine

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-1299  
**Start • End Date:** 01/06/12 • 05/04/12  
**Day:** W **Time:** 8:30A – 2:00P  
**Day:** F **Time:** 9:00A – 2:30P  
**Cost:** 176.25 **Location Code:** PMC  
**Building Location:** Bldg 045 Rm 145

*Instructor: Kelly Burton*

### Culinary Technology

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

**Course #:** C-1283  
**Start • End Date:** 01/03/12 • 04/03/12  
**Day:** MTWTh **Time:** 2:00P – 3:00P  
**Cost:** 121.25 **Location Code:** PMC  
**Building Location:** Bldg 045 Rm 145

*Instructor: Kelly Burton*

### 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-1286  
**Start • End Date:** 01/04/12 • 05/02/12  
**Day:** W **Time:** 3:00P – 8:00P  
**Cost:** 176.25 **Location Code:** PMC  
**Building Location:** Bldg 045 Rm 145

*Instructor: Kelly Burton*

### Gluten Free Baking

Students will learn the methodology to gluten free baking. This would include vegan baking preparation and the science of baking without gluten.

**Course #:** C-1298  
**Start • End Date:** 01/05/12 • 05/03/12  
**Day:** Th **Time:** 10:00A – 2:00P  
**Cost:** 176.25 **Location Code:** PMC  
**Building Location:** Bldg 045 Rm 145

*Instructor: Kelly Taylor*

### Natural Health Cooking – Introduction

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-1287  
**Start • End Date:** 01/05/12 • 05/04/12  
**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*

## ServSafe

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

**Course #:** C-1285

**Start • End Date:** 01/05/12 • 05/03/12

**Day:** Th **Time:** 2:00P – 3:00P

**Cost:** 66.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm 145

*Instructor: Regina Minter*

## Sustainable Culinary Arts – Introduction

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, safety, food service terminology and procedure, tools and equipment and basic food preparation with emphasis to health and sustainability.

**Course #:** C-1282

**Start • End Date:** 01/03/12 • 05/03/11

**Day:** MTWTh **Time:** 9:15A – 1:45P

**Cost:** 176.25 **Location Code:** PMC

**Building Location:** Bldg 045 Rm 145

*Instructor: Regina Minter*

# CHATHAM COUNTY CONTINUING EDUCATION HIGHLIGHTS: Culinary

## Soup and Sauce Production

Learn how to make delicious and healthy soups and sauces! Students will identify the steps in soup and sauce production, while using local and seasonal ingredients.

**Course #:** C-1304

**Start • End Date:** 01/11/12 • 02/01/12

**Day:** W **Time:** 5:30P – 8:00P

**Cost:** 66.25 **Location Code:** PMC

**Building Location:** Bldg 0045 Rm 0145

*Instructor: Regina Minter*

## Farm to Table Vegetarian Cuisine

Have fun while creating and exploring new hearty dishes using farm fresh vegetables.

**Course #:** C-1307

**Start • End Date:** 04/12/12 • 05/02/12

**Day:** Th **Time:** 5:30P – 8:00P

**Cost:** 66.25 **Location Code:** PMC

**Building Location:** Bldg 0045 Rm 0145

*Instructor: Regina Minter*

## Mastering Asian Cooking

Have fun and learn new and exciting cooking methods in Asian Cooking, while creating new entrée and appetizer recipes.

**Course #:** C-1305

**Start • End Date:** 02/08/12 • 02/29/12

**Day:** W **Time:** 5:30P – 8:00P

**Cost:** 66.25 **Location Code:** PMC

**Building Location:** Bldg 0045 Rm 0145

*Instructor: Regina Minter*

## Farm to Table Pork Production

In this course you will gain a better understanding of where your pork comes from, while learning to prepare meals using different cuts of pork.

**Course #:** C-1306

**Start • End Date:** 03/07/12 • 03/28/12

**Day:** W **Time:** 5:30P – 8:00P

**Cost:** 66.25 **Location Code:** PMC

**Building Location:** Bldg 0045 Rm 0145

*Instructor: Regina Minter*

