Culinary & Hospitality Arts
Chatham County

Natural Chef Certification Program
Our students experience hands-on professional development in the areas of sustainability, nutrition, culinary technology, sanitation, knife skills, and restaurant management as well as many other areas of culinary operation. Spring classes offered through our Culinary and Hospitality Program are listed below. For more information on courses offered throughout the year, please visit our website at www.cccc.edu/culinaryarts.

Advanced Culinary Incubator – Summer Harvest
This class will focus on the beginning model of a small business for Certified Natural Chefs. The class allows students to begin work on their business plans and a shared use of the Culinary Kitchen for this business production.
Pre-Requisites: Natural Chef Certification, ServSafe Certification, and a Business Plan.

Course # 2735, Hours: 114
Start • End Dates: 05/20/13 • 07/31/13
Days: MW Time: 2:00P – 8:00P
Cost: 176.25 Location Code: PMC
Building Location: Bldg 045 Rm 145
Instructor: Regina Minter

Introduction to Culinary Arts
This is an introductory course designed for students who desire an occupation in the food service industry. Students will plan menus and prepare foods for the Natural Chef Cafe. Students will learn knife skills, cooking methods and recipe preparation as well as master the skills of quantity food preparation, safe food handling and classic cooking methods.

Course # 2733, Hours: 162
Start • End Dates: 05/21/13 • 08/01/13
Days: TTh Time: 8:00A – 2:00P
Cost: 176.25 Location Code: PMC
Building Location: Bldg 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 # 2732, Hours: 48
Start • End Dates: 05/20/13 • 07/29/13
Days: M Time: 8:00A – 2:00P
Cost: 66.25 Location Code: PMC
Building Location: 045 Rm 145
Instructor: Robin Griffith

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