

## 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: Chatham Main Campus; Dunn Center; Lee Main Campus (2 semesters to complete)

Suggested Course Schedule:	HOURS			Grade	Semester	Notes
	Class	Lab	Credit			
CUL 110 Sanitation and Safety	2	0	2			
CUL 140 Culinary Skill I (8-week course)	2	6	5			
CUL 140A Culinary Skills I Lab	0	3	1			
CUL 160 Baking I	1	4	3			
CUL 240 Culinary Skills II (8-week course)	1	8	5			
CUL 240A Culinary Skills II Lab	0	3	1			

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 160 Baking I 1-4-3**

*Corequisite: CUL 110*

This course covers basic ingredients, techniques, weights and measures, baking terminology and formula calculations. Topics include yeast/chemically leavened products, laminated doughs, pastry dough batter, pies/tarts, meringue, custard, cakes and cookies, icings, glazes and basic sauces. Upon completion, students should be able to demonstrate proper scaling and measurement techniques, and prepare and evaluate a variety of bakery products.

##### **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.