

Program Planning Guide

Culinary Arts, Farm to Table Entrepreneurship Certificate (C55150FT)

This curriculum certificate provides specific training required to prepare students to assume positions as trained culinary professionals in a farm to table restaurant, market, or venue.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef.

Program Length: 2 semesters

Career Pathway Options: Associate in Applied Science Degree in Culinary Arts

Program Sites: Chatham Main Campus; Dunn Center: Lee Main Campus

		HOURS			Grade	Semester	Notes
		Class	Lab	Credit			
BUS 280	REAL Small Business	4	0	4			
CUL 110	Sanitation & Safety	2	0	2			
CUL 140	Culinary Skill I	2	6	5			
CUL 283	Farm to Table	2	6	5			
WBL 111	Work Based Learning	0	10	1			

Total Semester Hours Credit: 17

Course Descriptions:

BUS 280 REAL Small Business 4-0-4

This course introduces hands-on techniques and procedures for planning and opening a small business, including the personal qualities needed for entrepreneurship. Emphasis is placed on market research, finance, time management, and day-to-day activities of owning/operating a small business. Upon completion, students should be able to write and implement a viable business plan and seek funding.

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 283 Farm-to-Tables 2-6-5

This course introduces students to the cooperation between sustainable farmers and foodservice operations. Emphasis is placed on environmental relationships, including how foods are grown, processed, and distributed, as well as related implications on quality and sustainability. Upon completion, students should be able to demonstrate an understanding of environmental stewardship and its impact on cuisine.

WBL 111 Work-Based Learning I 0-10-1

This course provides a work-based learning experience with a college-approved employer in an area related to the student's program of study. Emphasis is placed on integrating classroom learning with related work experience. Upon completion, students should be able to evaluate career selection, demonstrate employability skills, and satisfactorily perform work-related competencies