

CULINARY ARTS: PROFESSIONAL COOKING (A.S.)

ASSOCIATE OF SCIENCE

The Professional Cooking Associates of Science is the beginning level of professional cooking with the added completion of your general education requirements to earn your Associates of Science degree from Cerritos College. This tier of your education prepares our students for entry level to mid-level employment.

Program Student Learning Outcomes

- Demonstrate the proper application of cooking methods for a variety of foods.
- Apply techniques to ensure the safe handling and storage of food and kitchen equipment.
- Operate both independently and as a team member in a professional kitchen environment.
- Research, design and prepare dishes and menus for a diversity of cultural preferences and needs.

Program Requirements

Code Number	Course Title	Units
Required Courses		
CA 101	Introduction to Food Service, Safety, and Sanitation	2.0
CA 120	Introduction to the Hospitality Industry	3.0
CA 230	Professional Healthy Cooking	3.0
CA 250	Professional Cooking I	7.0
CA 251	Professional Cooking II	8.0
CA 252	Professional Cooking III	8.0
Total Units		31

ASSOCIATE OF SCIENCE DEGREE REQUIREMENTS

Completion of a minimum of 60 semester units to include

1. the courses listed above,
2. the general education requirements, and
3. a grade of "C" or better in all courses required by major.

Additional Expenses

Students will be required to purchase a set of knives and two sets of uniforms.