

CULINARY ARTS: PROFESSIONAL COOKING (CERT)

CERTIFICATE OF ACHIEVEMENT

The Professional Cooking Certificate is the beginning certificate with our tiered program. This will give our students the knowledge, fundamentals, and skills to enter the world of professional cooking. Once the professional cooking certificate is completed, we offer various areas to continue your education: Culinary Arts Management, Baking & Pastry and Hospitality management.

Additional Expenses: Students will be required to purchase a set of knives and two sets of uniforms from our approved vendors.

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

Career Opportunities

Employment in the foods industry as sous chef or chef steward. Also short order cook, pantry person, garde manger or line cook.