



## **Culinary Arts**

Certificate of Occupational Training

17 credit hours

Can be completed in a Hybrid Model

The Culinary Fundamentals program is designed to equip students with basic skills in culinary arts. The program provides instruction in culinary concepts and terminology, kitchen safety and sanitation, equipment usage, basic nutritional guidelines, standard and metric measurements, food costing, and theory and practice in the production of culinary products. Courses emphasize fundamental cooking techniques and preparation methods for hot foods, breakfast items, salads, sandwiches, dressings, breads, and pastries. Upon completion of the certificate students will be able to:

- Identify proper ServSafe sanitation and safety practices.
- Demonstrate proficiency in basic culinary weight and volume measuring and proper recipe conversion, including high altitude adjustments.
- Demonstrate basic cooking techniques.
- Demonstrate basic baking techniques.
- Demonstrate proper knife care and handling.
- Prepare hot and cold appetizers and demonstrate how to properly display on a buffet.
- Properly demonstrate Food Costing and Menu Pricing.
- Design and prepare a well-composed dinner plate.

### **Suggested order and time of completion:**

#### Freshman/Sophomore Year

FYEX 1141- Career Explorations and Planning (3)

BUSA 1130 – Business Professionalism (3)

EMS 100 – HeartSaver CPR/First Aid (1)

HTCA 151 – Intro to Culinary Arts (3)

HTCA 260 – Sanitation and Safety (1)

#### Junior/Senior Year

HTCA 262/L – Food Prep 1 (4)

HTCA 263/L – Food Prep 2 (4)

HTCA 289 – Internship (1)