

CULINARY SKILLS

Overview

Culinary Skills Technical Certificate

Program Code: 40-316-CB

Gain fundamental skills for work in the food service industry in this short-term certificate program. Explore the basics of food preparation and learn to apply food safety and sanitation techniques.

Required Courses

Code	Title	Credits
Core Courses		
316-100	Principles of Food Preparation	5
316-110	Applied Food Service Sanitatin	1
316-101	Garde Manger	3
316-107	Baking for Culinary Arts	3
Total Credits		12