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.

The minimum required course grades and program grade point average (GPA) for students under this catalog are:

Core Courses = C
Program GPA = 2.0

Required Courses

Code	Title	Credits
Core Courses		
316-100	Principles of Food Preparation	5
316-110	Applied Food Service Sanitatn	1
316-101	Garde Manger	3
316-107	Baking for Culinary Arts	3
	Approved Substitutes: (314-120 and 314-121 and 314-122) OR (314-120 and 314-140)	
Total Credits		**12**