

CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

The Certificate of Achievement in Culinary Arts prepares students for entry-level positions as a culinarian, baker, or food service manager trainee. In these positions, employees are required to prepare menus, requisition supplies, supervise equipment use, maintain varied records, and coordinate data with accountants and others in the organization.

Course ID	Title	Units/Hours
Required Core Courses		
CRM R101	Culinary Foundations	1
CRM R100	Principles of the Hospitality Industry	3
CRM R102A	Institutional Food Production	7
CRM R102B	Institutional Food Production Management	4
CRM R102C	Catering Techniques	3
CRM R103A	Introduction to Baking Techniques	6
CRM R104	Sanitation and Environmental Control	3
CRM R105	Gourmet Restaurant Service	4
CRM R106	Nutrition in Food Service	3
CRM R107	Dining Room Service	2.5
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	3
Total Required Major Units		39.5

To complete the Certificate of Achievement, students must also meet requirements in scholarship and residency. Refer to Education Pathways - Earn a Certificate of Achievement section in this catalog for specific information.

Year 1

Fall Semester		Units/Hours
CRM R102A	Institutional Food Production	7
CRM R104	Sanitation and Environmental Control	3
Units/Hours		10
Spring Semester		
CRM R100	Principles of the Hospitality Industry	3
CRM R103A	Introduction to Baking Techniques	6
CRM R102B	Institutional Food Production Management	4
Units/Hours		13
Summer Semester		
CRM R101	Culinary Foundations	1
Units/Hours		1

Year 2

Fall Semester		Units/Hours
CRM R106	Nutrition in Food Service	3
CRM R107	Dining Room Service	2.5
CRM R191	Work Experience Education in Culinary Arts & Restaurant Management	3
Units/Hours		8.5
Spring Semester		
CRM R102C	Catering Techniques	3
CRM R105	Gourmet Restaurant Service	4
Units/Hours		7
Total Units/Hours		39.5

Upon successful completion of this program, students will be able to:

- Demonstrate basic knowledge of cooking techniques and procedures.
- Apply Local and Federal laws and regulations relating to safety and sanitation in a kitchen/classroom environment.
- Obtain ServSafe certification from the National Restaurant Association.
- Identify and properly use food service tools, equipment, and basic key food ingredients in a production kitchen.
- Demonstrate a variety of types of Food service.
- Apply the fundamentals of baking science to the preparation of a variety of products.
- Exhibit a basic understanding of nutrition and the relationship between nutrition and food preparation.
- Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation and service.