

LEAD COOK, PROFICIENCY AWARD

The Lead Cook Program is an award that prepares students for lead cook positions in a restaurant or other hospitality property. Passage of the ServSafe Certification exam as well as the National Restaurant Association certification exam is required to earn this award.

Course ID	Title	Units/ Hours
Required Core Courses		
CRM R102A	Institutional Food Production	7
CRM R104	Sanitation and Environmental Control	3
Required Certifications		
ServSafe Certification		
National Restaurant Association Certification		
Total Units		10

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

- Be proficient at understanding basic methodologies central to safe food handling.
- Be proficient in food preparation for large groups.
- Demonstrate competencies in the ability to operate, disassemble, assemble, and maintain food service equipment.