

PROFESSIONAL COOKING

Certificate of Achievement

Career/Technical (Major Code: A1824)

Prepares students for work in the restaurant and hospitality industry by focusing on the development of kitchen skills and food handling techniques. Covers the preparation of food and the functions of ingredients, cooking methods, food economics, nutrition, safety, and sanitation in the kitchen. Emphasizes baking and pastry skills and the culinary kitchen.

Program Student Learning Outcome

- Demonstrate teamwork in planning, purchasing, preparing, and presenting food for service in the culinary industry.

Gainful Employment

The U.S. Department of Education requires colleges to disclose a variety of information for any financial aid eligible program that “prepares students for gainful employment in a recognized occupation.”

Students who complete this program will have acquired the necessary analytical tools to successfully secure gainful employment in the field of study.

For more information regarding the data provided for this program and what it means to you as a student, please feel free to visit our SWC Gainful Employment website at: www.swccd.edu/gainfulemployment (<http://www.swccd.edu/gainfulemployment/>).

Code	Title	Units
Program Requirements		
CA 181	FOOD SERVICE SAFETY, SANITATION, AND NUTRITION	1
CA 170	FUNDAMENTALS OF PROFESSIONAL COOKING TECHNIQUES	3
CA 171	SOUPS, STOCKS, AND SAUCES	3
CA 172	PROFESSIONAL COOKING: ADVANCED TECHNIQUES	3
CA 173	FOOD AND CULTURE	3
CA 183	CULINARY PROCUREMENT, COST CONTROL, AND MENU MANAGEMENT	3
Total Units		16