

CULINARY ARTS: COOKING ESSENTIALS

Certificate of Proficiency
Career/Technical (Major Code: A1826)

Prepares students for employment in the culinary arts. Focusses on the development of culinary techniques, operational aptitude, safety, sanitation, cost control.

Program Student Learning Outcome

- Demonstrate an understanding of the criteria for excellence in purchasing food, preparing food, 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 183	CULINARY PROCUREMENT, COST CONTROL, AND MENU MANAGEMENT	3
CA 170	FUNDAMENTALS OF PROFESSIONAL COOKING TECHNIQUES	3
CA 182	FUNDAMENTALS OF PROFESSIONAL BAKING AND PASTRY TECHNIQUES	3
Total Units		10