

Culinary Arts Certificate	Culinary Arts	Total Units: 21.5
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Term Effective: Fall 2020

The requirements for this program of study are effective beginning the semester shown above. If you began working on this program before the effective semester, you may not be affected by the changes. Consult with the program contact person or the department chair to determine your eligibility to complete the program under previous requirements.

Previous Versions:

[Culinary Arts](#) - effective Fall 2016

[Culinary Arts](#) - effective Fall 2012

[Culinary Arts](#) - effective Fall 2005

Description:

The Culinary Arts Certificate of Achievement is designed to train individuals in all aspects of the culinary arts field. Successful students will be prepared to work as cooks in a wide range of food service settings, such as restaurants, hotels, catering operations, and institutional kitchens. Training options also prepare students to transfer to a professional chef program or four-year university. Students are instructed in the preparation of stocks, soups, sauces, side dishes, garde manger, entrees, breads, pastries, and desserts. While working in the Culinary Cafe, students rotate through kitchen stations to gain the proficiency required to perform at a professional level in a commercial kitchen.

This program of study is also available as an Associate degree [major](#) option.

Program Student Learning Outcomes:

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

1. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling;
2. Define and use the basic terminology and techniques of the culinary professional;
3. Demonstrate skill and apply professional industry standards in food handling, beverage service, baking, and food service;
4. Demonstrate the importance of local and seasonal products in professional cooking;
5. Demonstrate responsibility and team skills for the food service industry;
6. Determine and appraise career opportunities within the food industry;
7. Critique, assess, and improve performance, listening and communication skills; and
8. Employ the diversity of cultural influences and values related to a professional culinary environment.

Program Requirements:

The requirements for the Culinary Arts program are:

- Complete 21.5 units from
 - Culinary Arts Certificate Requirements

Culinary Arts Certificate Requirements - complete 21.50 units

Course	Description	Units
CUL 250	Sanitation and Safety	1.00
CUL 250.1	Culinary Arts Survey	1.00
CUL 251A	Culinary Fundamentals 1	3.00
CUL 251B	Culinary Fundamentals 2	3.00
CUL 251C	Culinary Fundamentals 3	1.50
CUL 254	Introduction to Baking and Pastry	4.00
CUL 254.5	Professional Plate Presentation	1.00
CUL 255.2	Careers in the Food and Beverage Industry	1.00
Complete any combination totaling at least 6.00 units from the following:		
CUL 253	Restaurant Class	6.50
CUL 253.10	Restaurant Kitchen	3.00
CUL 253.11	Restaurant Pantry Station	0.50
CUL 256	Restaurant Dining Room Service	2.00
CUL 256.12	Restaurant Wine Service	0.50

Course Prerequisites and Advisories:

Courses in a program of study may have prerequisites or advisories; that is, courses that must or should be completed before taking that course. Please check for prerequisites or advisories by clicking on the course numbers in the Program Requirements section.

It is important that students who are completing an Associate Degree and desire to transfer to a four-year institution meet with a counselor to plan their lower division coursework. While many majors at SRJC are intended to align with lower division major preparation required by California public universities, specific lower-division major requirements vary among individual campuses. See a [counselor](#), visit the [Transfer Center](#),

and check [Guides For Transfer in Specific Majors](#), and [ASSIST](#) to review transfer preparation guides for specific schools and majors.

Notes:

A certificate will be granted upon completion of the required courses with a grade of "C" or better.

Contact Information	Phone	Email	Website
	(707) 524-1843	skaldunski@santarosa.edu	