

CULINARY ARTS, CERTIFICATE OF COMPLETION

3_NCK_CLNRY

Noncredit

The Culinary Arts Certificate of Completion Program is provided for students through Coastline College's Special Programs Career Options through Academic Support and Training (COAST) Program. Classes are taught by Special Programs faculty and mentored by field professionals. Students may elect to take Home Economics 1-Food Preparation to learn more about the program, or they can take the full series of courses to receive a Certificate of Completion in Culinary Arts.

Special Programs at Coastline is happy to host this three-semester program. Students will learn basic food preparation and kitchen safety in their stunning well-equipped modern teaching kitchen. Students will learn entry-level front and back of house commercial kitchen responsibilities. Second-year students earn their ServSafe California Food Handler Certificate of Achievement.

Students graduating with a Culinary Arts Certificate of Completion will be prepared for many entry-level paid employment opportunities within this industry. These jobs include entry-level positions in the fields of Food Preparer, Prep Cook, Dishwasher, Dining Room or Cafeteria Attendant, Food Server, Busser, Expediter, Food Runner, and Cook. In addition to vocational options, students are encouraged to volunteer in their communities through non-profit food service options and participate in community stewardship activities.

Program Level Student Learning Outcomes

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

1. Demonstrate skills and experience required to take part in basic culinary activities.
2. Independently recall and perform best practices while participating in work activities alone or with faculty, managers, staff, students, and customers.
3. ServSafe certified

This award confirms that a student has completed a noncredit program that prepares students to progress in a career path or to take degree-applicable courses.

Course	Title	Units
Semester 1		
SPED C053N	Home Economics 1 - Food Preparation	16-108
SPED C001N	Employability Skills	40
Semester 2		
SPED C091N	Culinary Basics 1	40
SPED C002N	Problem-Solving in the Workplace	40
Semester 3		
SPED C092N	Culinary Basics 2	40
SPED C009N	Applied Academics	40
Total Hours		216-308