

# CULINARY ARTS, CERTIFICATE OF COMPLETION

Course	Title	Hours
SPED C061N	Vocational Preparation and Readiness	16-64
<b>Total Hours</b>		<b>256-304</b>

**Banner Code:** 3\_NCK\_CLNRY

**Control Number:** 38556

**Not Financial Aid Eligible**

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.

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 Certification.

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. Become 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	Hours
<b>Required Core</b>		
Complete the following:		
<b>Semester 1</b>		
SPED C001N	Employability Skills	40
SPED C090N	Culinary Fundamentals	40
<b>Semester 2</b>		
SPED C091N	Culinary Basics 1	40
SPED C002N	Problem-Solving in the Workplace	40
<b>Semester 3</b>		
SPED C092N	Culinary Basics 2	40
SPED C009N	Applied Academics	40