

ADVANCED CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CT_CAAV

Control Number: 22430

Financial Aid Eligible

This program is accredited by the American Culinary Federation Accrediting Commission.

The requirements for the Certificate of Achievement in Advanced Culinary Arts include coursework covering a solid foundational knowledge of the restaurant and hospitality industry. Students will prepare food for dining guests in the school's Captain's Table Restaurant. The coursework will help to prepare students who are interested in a professional career in the Culinary Arts.

Program Outcome

Students will be prepared for employment as professional and competent culinarians.

Review Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/certificates/#achievementtext>).

Course	Title	Units
Required Courses		
CA A120	Culinary Principles 1	3
CA A122	Culinary Principles 2	3
CA A124	Principles of Baking 1	2
CA A126	Principles of Baking 2	2
CA A149	Pantry	2
CA A200	Garde Manger 1	2
CA A205	Culinary & Baking - Specialty Diets	2
CA A215	Directed Practice for Culinary Arts	2
CA A245	Culinary Principles 3	3
CA A255	Garde Manger 2	3
CA A265	Ala Minute Continental Cooking	2
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A140	Bar Management and Profitability	1.5-3
or FBM A145	Introduction to Wines	
or FBM A146	Introduction to Fermented Beverages	
or FBM A147	Distilled Spirits and Introduction to Mixology	
FBM A190	Buffet and Catering Service	1.5
FBM A195	Dining Room Service	2
FBM A215	Quantity Food Production Management	2
FBM A220	Food and Beverage Cost Control	4
FBM A222	Management, Leadership, and Training	3
FBM A270	Sustainable Food Systems	3
FN A140	Introduction to Nutrition Concepts	2-3

Course	Title	Units
or FN A170	Nutrition	
Total Units		50-52.5

Suggested Electives

CA A131 Principles of Artisan

CA A226 Principles of Pastry Arts

FBM A221 Menu Planning and Purchasing

Program Sequence

These sequences at Orange Coast College are curriculum maps for students to finish all requirements for the certificate. There may be advisories, prerequisites, or time requirements that students need to consider before following these maps. **Students are advised to meet with an Orange Coast College Counselor for alternate sequencing.**

Some courses in this program may be offered once per academic year.

Course	Title	Units
Year 1		
Semester 1		
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
CA A149	Pantry	2
FBM A102	Sanitation and Safety	2
FBM A190	Buffet and Catering Service	1.5
FN A140	Introduction to Nutrition Concepts	2-3
or FN A170	or Nutrition	
	Units	12.5-13.5
Semester 2		
CA A122	Culinary Principles 2	3
CA A200	Garde Manger 1	2
FBM A195	Dining Room Service	2
FBM A215	Quantity Food Production Management	2
FBM A220	Food and Beverage Cost Control	4
	Units	13
Year 2		
Semester 1		
CA A245	Culinary Principles 3	3
CA A255	Garde Manger 2	3
CA A126	Principles of Baking 2	2
FBM A100	Introduction to the Food and Service Industry	3
FBM A140	Bar Management and Profitability	1.5-3
or FBM A145	or Introduction to Wines	
or FBM A146	or Introduction to Fermented Beverages	
or FBM A147	or Distilled Spirits and Introduction to Mixology	
	Units	12.5-14
Semester 2		
CA A215	Directed Practice for Culinary Arts	2
CA A205	Culinary & Baking - Specialty Diets	2
CA A265	Ala Minute Continental Cooking	2
FBM A222	Management, Leadership, and Training	3

Course	Title	Units
FBM A270	Sustainable Food Systems	3
	Units	12
	Total Units	50-52.5