

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>).

Required Prerequisites

Culinary Arts (BASIC) Certificate of Achievement (26.5-29.5 units)

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 A149	Pantry	2
CA A210 or CA A170	Directed Practice for Culinary Arts 1 Culinary Team Competition	1-4
FN A140	Introduction to Nutrition Concepts	2
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A195	Dining Room Service	2.5
FBM A215	Quantity Food Production Management	2
FBM A220	Food and Beverage Cost Control	4
Total Units		26.5-29.5

Required Courses

Course	Title	Units
CA A126	Principles of Baking 2	2
CA A200	Garde Manger 1	2
CA A205	Culinary & Baking - Specialty Diets	2
CA A215	Directed Practice for Culinary Arts 2	2
CA A245	Culinary Principles 3	3
CA A255	Garde Manger 2	3
CA A265	Ala Minute Continental Cooking	2
FBM A140	Bar Management and Profitability	1.5

Course	Title	Units
FBM A221	Menu Planning and Purchasing	3
FBM A222	Management, Leadership, and Training	3
Total Units		23.5

Requirement	Units
Prerequisite Award	26.5-29.5
Required Courses	23.5
Total Units	50-53

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.

*Culinary Arts (Basic) Certificate of Achievement is the prerequisite for Advanced Culinary Arts

Course	Title	Units
Year 1		
Semester 1		
FBM A100	Introduction to the Food and Service Industry	3
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
CA A149	Pantry	2
FN A140	Introduction to Nutrition Concepts	2
FBM A102	Sanitation and Safety	2
Units		14
Semester 2		
CA A122	Culinary Principles 2	3
CA A210 or CA A170	Directed Practice for Culinary Arts 1 or Culinary Team Competition	1-4
FBM A215	Quantity Food Production Management	2
FBM A195	Dining Room Service	2.5
FBM A220	Food and Beverage Cost Control	4
Units		12.5-15.5

Year 2		
Semester 1		
CA A200	Garde Manger 1	2
CA A245	Culinary Principles 3	3
FBM A221	Menu Planning and Purchasing	3
FBM A140	Bar Management and Profitability	1.5
CA A205	Culinary & Baking - Specialty Diets	2
Units		11.5

Semester 2		
CA A126	Principles of Baking 2	2
CA A215	Directed Practice for Culinary Arts 2	2
CA A255	Garde Manger 2	3
CA A265	Ala Minute Continental Cooking	2

Course	Title	Units
FBM A222	Management, Leadership, and Training	3
Units		12
Total Units		50-53