

# CULINARY ARTS- BASIC, CERTIFICATE OF ACHIEVEMENT

Financial Aid Eligible

Banner Code: 1\_CT\_CAAP

Control Number: 22431

The requirements for the Certificate of Achievement in Basic Culinary Arts provide students with the basics in the methods and chemistry of cooking. Instruction and practice covering the fundamental techniques of cooking. Program elements include practical application of lecture theory in a commercial kitchen environment. Safe and proper use of culinary tools and equipment elements of professionalism and sanitary work habits are covered in detail throughout the program.

The Culinary Arts Department provides students with Associates Degrees in Culinary Arts, Occupational Certificates, and career and technical education. The department serves the economic and workforce development needs of the local community and is committed to student success.

## Program Outcome

1. Students will be prepared for entry-level employment in a commercial kitchen.

## Certificate of Achievement Requirements

The Certificate of Achievement is a state-approved career program that requires a minimum of eight units and is designed to prepare the graduate to enter a particular field of employment. In order to be awarded a certificate, students are required to obtain a grade of "C" or better in all program-required courses. Grades of "CR" or "P" will be accepted whereas "CR" or "P" meets the equivalency of a "C" or better. At least 3 units in an advanced course from the certificate must be completed at OCC at the department's discretion. Certificates of Achievement are not automatically awarded. A petition must be filed in Enrollment Services or online at the beginning of the semester in which the student will be completing their final requirements. The petitioning periods are listed in the Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/>) section of this catalog. Check with a counselor to determine the requirements for completion.

A list of certificate programs can be found in the Programs A-Z (<https://catalog.cccd.edu/orange-coast/programs-study/>) section of this catalog.

Course	Title	Units
<b>Year 1</b>		
<b>Semester 1</b>		
CA A100	Introduction to the Hospitality 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
FSM A160	Sanitation and Safety	3
<b>Units</b>		<b>15</b>
<b>Semester 2</b>		
CA A122	Culinary Principles 2	3
CA A210 or CA A170	Directed Practice for Culinary Arts 1 or Culinary Team Competition	1-4

Course	Title	Units
FSM A151	Food Production Management	2
FSM A190	Dining Room Service	2
FSM A240	Food Service Math/Accounting	4
<b>Units</b>		<b>12-15</b>
<b>Total Units</b>		<b>27-30</b>