

LEVEL 1 - CULINARY FOOD SCIENCE ASSISTANT, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CN_CULN

Control Number: 16773

Financial Aid Eligible

Orange Coast College's Culinary and Food Sciences Assistant program is designed for students who are interested in working as assistants in the following fields: food research and development, product development, recipe development, product duplication, quality assurance, sensory, or flavor chemistry.

Program Outcomes

1. Graduates will be competent entry-level Culinary and Food Science assistants meeting the employment needs of the community and be able to communicate and work effectively with Chefs, Food Scientist and clientele.
2. Communicate and work effectively with Chefs, Food Scientists, and clientele.

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

Course	Title	Units
<i>Required Prerequisites</i>		
FN A100 or NC A100	Careers in Dietetics and Food Science Careers in Dietetics/FDSCI	1
FN A170	Nutrition	3
FBM A102	Sanitation and Safety	2
<i>Required Courses</i>		
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
CA A149	Pantry	2
CHEM A130	Preparation for General Chemistry	4
FN A185	Cultural Foods	2
FN A195	Food Science	4
FN A286	Directed Practice for Culionology®/Food Science	2
MATH A160 or PSYC A160	Introduction to Statistics Statistics for the Behavioral Sciences	4
Total Units		29

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		
FN A100 or NC A100	Careers in Dietetics and Food Science or Careers in Dietetics/FDSCI	1
FN A170	Nutrition	3
FBM A102	Sanitation and Safety	2
Units		6
Semester 2		
CA A120	Culinary Principles 1	3
CA A124	Principles of Baking 1	2
FN A195	Food Science	4
MATH A160 or PSYC A160	Introduction to Statistics or Statistics for the Behavioral Sciences	4
Units		13
Year 2		
Semester 1		
CA A149	Pantry	2
CHEM A130	Preparation for General Chemistry	4
FN A185	Cultural Foods	2
FN A286	Directed Practice for Culionology®/Food Science	2
Units		10
Total Units		29