

# CULINARY - ADVANCED (CERTIFICATE T0457)

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## Business Division

### Certificate T0457

The certificate prepares students for career opportunities in restaurants, catering, hotels, theme parks, and other food service businesses.

Students gain practical training in the use of commercial equipment and acquire the skills necessary to be successful in the field of culinary arts such as: knife skills, food production, presentation, menu development, portion control, cost control, menu planning, and nutrition. Students who successfully complete the requirements for this degree will also earn the Food Protection Manager Certification. The program combines management theory and practical application of skills and abilities preparing them to meet the needs of employers.

## Required Courses

| Course Prefix                                     | Course Name                                  | Units          |
|---|--|----------------|
| CUL 101   | Professional Cooking Foundations             | 3              |
| CUL 102   | Professional Cooking I                       | 3              |
| CUL 103   | Professional Cooking II                      | 2.5            |
| CUL 104   | Garde Manger                                 | 3              |
| CUL 105   | Baking and Pastry I                          | 3              |
| CUL 107   | World Cuisines                               | 2.5            |
| CUL 111   | Exploring Beverages                          | 3              |
| CUL 113   | Commercial Food Production                   | 3              |
| CUL 114   | Dining Room Service Management               | 3              |
| CUL 115   | Restaurant Operations                        | 4              |
| HRM 52  | Food Safety and Sanitation                   | 2              |
| HRM 56  | Hospitality Supervision                      | 3              |
| HRM 57  | Hospitality Cost Control                     | 3              |
| HRM 59  | Introduction to Food and Beverage Management | 3              |
| <b>Required Electives</b>                         |  | <b>2.5-4</b>   |
| Choose a minimum of 2.5 units from the following: |  |                |
| CUL 91  | Culinary Work Experience                     |                |
| CUL 106   | Baking and Pastry II                         |                |
| CUL 108   | Specialty Cuisines                           |                |
| CUL 110   | Street Foods                                 |                |
| CUL 112   | Sustainability in Culinary Arts              |                |
| CUL 121   | American Regional Cuisine                    |                |
| CUL 125   | Food Service Entrepreneurship                |                |
| <b>Total Units</b>                                |  | <b>43.5-45</b> |

## Program Learning Outcomes

Review Student Learning Outcomes (SLOs) (<http://www.mtsac.edu/instruction/outcomes/sloinfo.html>) for this program.