

CULINARY ARTS - LEVEL II (CERTIFICATE N0898)

Business Division

Certificate N0898

The program prepares students for entry-level 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, 4 and portion control. Students who successfully complete the requirements for this certificate will also earn a nationally recognized Food Protection Manager Certification.

Required Courses

Course Prefix	Course Name	Units
	Completion of Culinary Arts - Level I Coursework	14
	PLUS	
	Completion of Culinary Arts - Level II Coursework	13.5
	Total Units	27.5

Course Prefix	Course Name	Units
	Completion of Culinary Arts - Level I Coursework	
CUL 101	Professional Cooking Foundations	3
CUL 102	Professional Cooking I	3
CUL 104	Garde Manger	3
CUL 105	Baking and Pastry I	3
HRM 52	Food Safety and Sanitation	2
	Completion of Culinary Arts - Level II Coursework	
CUL 103	Professional Cooking II	2.5
CUL 107	World Cuisines	2.5
CUL 108	Specialty Cuisines	3
CUL 113	Commercial Food Production	3
CUL 121	American Regional Cuisine	2.5
	Total Units	27.5

Program Learning Outcomes

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