

Laney College

Culinary Foundations

Overview

College	Laney - Career and Technical Education
Originator	Chantal Martin
Award Type	Certificate of Proficiency

Codes and Dates

Curriculum Committee Approval Date	3/30/2018
Board of Trustees Date	5/08/2018
Current Effective Date	6/01/2018
Top Code	1306.30* - Culinary Arts
CIP Code	12.0500: Cooking and Related Culinary Arts, General.

Description

The Certificate of Proficiency in Cooking is comprised of courses designed for the individual seeking to acquire culinary skills for employment within the food service industry. The program of study includes courses in knife skills, ingredient identification, cooking methods (i.e., sauteing, poaching, grilling), hands-on food production, and food costs. When completed, the courses may be applied to the Culinary Arts and Restaurant Management CA or AS degree.

Career Opportunities

Cook's Assistant/Commis, Cook (Station, Line and/or Short-Order), Personal Chef, Caterer, Food Writer, Recipe Tester, Food Truck Owner, Food Product Developer.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

1. Apply the concepts and techniques of food safety, sanitation, personal hygiene, and professionalism in food handling and preparation.
2. Discover classical cooking terminology.

Degree Requirements:

First Semester (8 units)		Credit Hours: (8 Required)
CULIN 234 or	Introduction to Cooking Techniques *	4
CULIN 212	Culinary Arts Fundamentals Lab	4
CULIN 214	Hospitality Careers and Skills Development	1
CULIN 215	Culinary Math Fundamentals	1
CULIN 217	Recipe, Formula, and Food Costs	1
CULIN 218	Ingredients and Equipment	1
Second Semester (6 units):		Credit Hours: (8 Required)
CULIN 223	Stocks, Soups and Sauces	1
CULIN 224	Dynamics of Heat Cooking	1
CULIN 225	Introduction to Garde Manger and Food Presentation	1

CULIN 227	Quantity Food Production Lab	3
CULIN 229	Culinary Career Success Strategies	2

Total: 16

*: *Course only offered in summer session.

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