



## CULINARY CAREER ESSENTIALS

Technical Certificate

### About the Culinary Career Essentials Program

Learn culinary basics and training for entry-level food service jobs. The program is the core of other certificates and the Culinary Arts program.

### PROGRAM OUTLINE

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SEMESTER: 1		
Course #	Course Title	Credits
1031612100	Sanitation and Safety Fundamentals Applies sanitary, safety, and legal principles to practices in the food service industry. Successful completion of the course enables students to take a national sanitation certification examination.	2.00
1031612500	Food Theory Food science principles applied to professional culinary food preparation. Units include professional kitchen operation, recipe terminology, and cooking techniques for various food categories.	3.00
1031612600	Food Production Principles Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisite(s): 1031612500 Food Theory (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).	3.00

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**Total Credits: 8.00**

Talk with an Academic Advisor about the program outline. Together, you will determine if credits you've already earned satisfy any requirements, discuss possible alternative courses, and choose the best classes if you're thinking of transferring.

# AT A GLANCE

## Flexible Options



ON CAMPUS ONLINE CLASSES

## Term Start Dates

**Fall 2019:** September 4

**Spring 2020:** January 8

**Summer 2020:** May 8

## Approximate Cost

**\$1,073\***

\*Based on 10-level courses - materials, books, and fees may be additional

## Your Potential Careers

Entry-level Food Service

## Get Started

Your application can be submitted online, it takes just a few minutes to complete.

[APPLY NOW](#)