

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

TERM: 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

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

How You'll Learn



ON CAMPUS ONLINE CLASSES

Term Start Dates

Spring 2021: January 6

Summer 2021: May 7

Fall 2021: September 1

Start dates represent the beginning of a new term. Certain programs or courses may not be available to start every term. Please view the [course schedules](#) for a list of upcoming classes or contact the Welcome Center at 715-365-4493.

[VIEW FULL ACADEMIC CALENDAR](#)

Approximate Cost

\$1,376*

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

What You'll Learn

- Apply safety and sanitation codes to conditions and operations in food service kitchens.
- Prepare recipes and formulas to industry standards.
- Demonstrate attributes of a culinary professional.

Your Potential Careers

- Entry-level Food Service

Median Annual Salary

\$20,739	\$22,192	\$23,731
Local	State	National

EMSI 2020.1

Get Started

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

APPLY NOW