

Culinary Arts

In this 810 clock hour program, students will master competencies with a passing test score of 70% or better on proficiency exams. This sample curriculum is modified for website publication is not comprehensive and students will be provided with a complete list at the time of enrollment along with a recommended bibliography.

Competency Description	Total Hours
1. Culinary Terminology & Math Skills: Terminology related to food preparation and weight and measurement in the commercial foods environment.	70
2. Safety & Sanitation: Maintain food, cooking and storage areas in accordance with industry's health, safety and sanitation standards.	90
3. Knife Skills: Students will learn to identify knives, the proper cutting techniques, sanitation, safety and the care of knives.	30
4. Nutrition and Menu Planning: Identify the principles of proper nutrition and menu planning.	30
5. Pantry: Prepare hot and cold salads, dressings, cold and hot sandwiches. Learn about vegetable cookery, appetizers and plate presentations.	100
6. Stocks, Soups, and Sauces: Prepare stocks, soups and mother sauces.	100
7. Methods of Cooking: Prepare a variety of dishes using dry heat, moist heat, frying and sautéing cooking methods	160
8. Baking Basics: Learn the basic principles and techniques of baking.	180
9. Job Preparedness: Learn and understand the job search process, preparing a resume, and job application. Use multiple sources of information for finding employment and demonstrate interviewing skills.	20
10. Customer Service Skills: Explore basic concepts of customer service and its importance in today's marketplace.	10
11. Basic Computer Skills: Proficiency in operating a computer system, including hardware components, input/output devices, operating system, word-processing software, email, and the internet.	20
Total Hours of Instruction	810