COOKING ESSENTIALS CERTIFICATE

PROGRAM OVERVIEW

David Sanford, *Program Director* dsanford@allegany.edu Gateway Center 301-784-5412

This certificate program is designed to give students the opportunity to develop or enhance their food production skills and gain a competitive edge in entry-level food service employment opportunities. Students will receive hands-on training in a food production lab that supports both the student-operated café and Gateway Center catered events. This certificate transfers in its entirety into the Culinary Arts Associate of Applied Science degree program.

Cooking Essentials students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Hospitality Management and Culinary Arts course. Students are expected to be well-groomed in compliance with standards of sanitation and professionalism.

This is a career program and is designed to enable students to seek employment at the program's completion. Successful completion of this program qualifies a student to apply for a Certificate in Cooking Essentials.

PROGRAM PATH

CULINARY ARTS

COOKING ESSENTIALS CERTIFICATE

ONE-YEAR CAREER PROGRAM

PREPARATION FOR EMPLOYMENT

FIRST SEMESTER		Credit Hours
Culinary Arts 150 (Food Preparation I)		3
Culinary Arts 208 (International Cuisines)		2
Culinary Arts 216 (Dining Room Management)		3
Hospitality Management 110 (Food Service Sanitation)		1
Hospitality Management 204 (Menu Planning and Food Merchandising)		3
	Total:	12
SECOND SEMESTER		
Culinary Arts 201 (Food Preparation II)		3
Hospitality Management 203 (Hospitality Purchasing, Inventory, and Cost Control)		3
Hospitality Management 205 (Food and Beverage Cost Control)		3
Hospitality Management 220 (Internship II)		5
	Total:	14
	Total Credit Hours:	26

NOTE: All courses specifically identified by course number are graduation requirements for this program.