HRCM: Introduction to Culinary Arts

HRCM: Introduction to Culinary Arts Certificate of Achievement

The Introduction to Culinary Arts certified program is designed to prepare a student for entry level positions in the food service industry. This program incorporates classic and modern culinary learning with strong kitchen management skills. It requires the student to demonstrate fundamental skills and integrate food service abilities. This program applies contextualized skill development and practical exercise. The course sequencing and selection prepares the student for application and knowledge in the prerequisites to higher-level courses.

Program Student Learning Outcomes

Upon completion of the program, students will be able to:

- Generalize the essential skills required to support the performance of positions within the culinary kitchen, and restaurant management.
- Investigate and analyze customer service, and legal topics within the restaurant industry.
- Review, recognize, and convert any standardized recipe.
- Develop basic principles of nutrition, dietetics, and food and beverage composition.

Course #	Title	Units
Required Core Courses		
CUL-001	Principles of Food with Lab	3
CUL-003	Sanitation and Safety	2
CUL-007	Culinary Production and Operations	3
CUL-052	Introduction to Commercial Baking	3
HRCM-001	Introduction to Hospitality	3
HRCM-012	Hospitality Cost Control	3
	Total	**17**