

CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

Culinary Arts, Certificate of Achievement: Culinarians will find plenty of career opportunities in Northern Nevada. Challenging positions are open in restaurants, hotels, assisted living centers, educational institutions, supermarkets, bakeries, pastry shops, hospitals, ski and lake resorts, corporate cafeterias and casinos.

Outcomes

Students completing the certificate will:

- Demonstrate basic and intermediate culinary skills through a series of learned competencies including but not limited to knife care, cutting techniques, stock preparation, meal planning, and menu writing.
- Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.

Gainful Employment

While all of the educational programs at Truckee Meadows Community College are designed to lead to either employment or transfer, the Department of Education requires that we provide information on specific certificate programs. More information on Gainful Employment (<http://www.tmcc.edu/financial-aid/consumer-information/gainful-employment>) is available on the TMCC website. We hope this information is helpful to you as you make your career and educational choices.

Certificates of Achievement are a set of courses that can serve as a stepping stone to an associate degree or allow students to enter the workforce. Certificates of Achievement have a general education component.

To earn a Certificate of Achievement, students must:

1. Maintain a minimum cumulative GPA of 2.0 (see requirements for graduation.)
2. Complete a minimum of 15 semester credit hours within the college.
3. Satisfy General Education requirements for the AAS (<http://catalog.tmcc.edu/degrees-certificates/general-education/aas>).
4. Have no financial or library obligation to the college.

Code	Title	Units
General Education Requirements		
<i>Communications</i>		3
Recommended:		
BUS 107	Business Speech Communications	
<i>English</i>		3
Required:		
ENG 101	Composition I	
or ENG 113	Composition I for International Students	
<i>Human Relations</i>		3
Required:		
MGT 212	Leadership and Human Relations	
or MGT 201	Principles of Management	

<i>Mathematics</i>		3
Required:		
CUL 245	The Business Chef	
Certificate Requirements		
CUL 100	Sanitation/HACCP	2
CUL 105	Basic Skills Development	3
CUL 106	Understanding Culinary Techniques I	6
CUL 108	Understanding Culinary Techniques II	6
CUL 114	Buffet Catering	3
or CUL 130	Garde Manger	
or CUL 220	International Cuisine	
CUL 125	Principles of Baking	3
Total Units		35

1st semester		Units
CUL 105	Basic Skills Development	3
CUL 100	Sanitation/HACCP	2
ENG 101	Composition I	3
or ENG 113	or Composition I for International Students	
MGT 212	Leadership and Human Relations	3
or MGT 201	or Principles of Management	
Semester Total		11

2nd semester		Units
Communications ¹		3
CUL 106	Understanding Culinary Techniques I	6
CUL 245	The Business Chef	3
Semester Total		12

3rd semester		Units
CUL 108	Understanding Culinary Techniques II	6
CUL 114	Buffet Catering	3
or CUL 130	or Garde Manger	
or CUL 220	or International Cuisine	
CUL 125	Principles of Baking	3
Semester Total		12
Total Units		35

¹ See program recommendations or requirements.