

# CERTIFICATE OF ACHIEVEMENT - CULINARY ARTS

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.

## Certificate 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 the TMCC website. We hope this information is helpful to you as you make your career and educational choices.

AAS degrees are generally non-transfer degrees that are designed for students to enter the workforce.

To earn an AAS degree, students must:

1. Maintain a minimum cumulative GPA of 2.0 (see requirements for graduation.)
2. Complete a minimum of 15 units 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.

### General Education Requirements

**Communications** 3

Recommended:

BUS 107 Business Speech Communications

**English** 3

Required:

ENG 101 Composition I  
or ENG 113 Composition I for International Students

**Human Relations** 3

Required:

MGT 212 Leadership and Human Relations  
or MGT 201 Principles of Management

**Mathematics** 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

Course	Title	Units
<b>1st semester</b>		
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

<b>2nd semester</b>		
Communications <sup>1</sup>		3
CUL 106	Understanding Culinary Techniques I	6
CUL 245	The Business Chef	3
Semester Total		12

<b>3rd semester</b>		
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

<sup>1</sup> See program recommendations or requirements.