

CULINARY ARTS, COA

Program Code: Culinary Arts-CoA

Program Description

The Certificate of Achievement in Culinary Arts curriculum is designed for aspiring culinarians wishing to enter or advance in the culinary field. Students will explore the fundamentals of cooking and the culinary profession with emphasis on hands-on preparation in a wide range of cuisines. Challenging positions are available to graduates in restaurants, hotels, assisted living centers, educational institutions, supermarkets, bakeries, pastry shops, hospitals, ski and lake resorts, corporate cafeterias, and casinos.

Culinary Career Map (<https://sites.tmcc.edu/flipbook/career-maps/>)

Recommended Course Schedule

1st semester		Units
CUL 105	Basic Skills Development	3
CUL 100	Sanitation/HACCP	2
ENG 101	Composition I	3
or ENG 100	or Composition Enhanced	
	or Composition I for International and Multilingual Students	
or ENG 113		
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 International Cuisine	
or CUL 220		
CUL 125	Principles of Baking	3
Semester Total		12
Total Units		35

¹ See program recommendations or requirements.

Program Requirements

Certificates of Achievement can be 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 Certificate of Achievement (<https://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 100	Composition Enhanced	
or ENG 113	Composition I for International and Multilingual 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

Program Outcomes

Students completing the certificate will:

PSLO1: 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.

PSLO2: Demonstrate the knowledge to work in commercial hot food kitchens, commercial cold food kitchens, and commercial bakery kitchens.