## Culinary Advanced Cooking Certificate

Program Start: Fall, Winter, Spring, Summer Program Length: 3 Quarters Prerequisites: Yes\* Total College Credits: 42

\* Completion of Basic Cooking Skills Certificate

This occupation requires the ability to stand, walk, and perform repetitive motions for extended periods of time and lift up to 50 lbs. Students must be able to meet these physical requirements in order to complete lab requirements and obtain employment in this field.

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| High School | College |
| Core Math Credit | Food & Beverage Cost Control – REST 103 (4 credits) |
| Core English Credit | Marketing – RBM 107 (3 credits) |
| CTE Credits/Optional Elective | Bookkeeping for Non-Majors – ACTG 108 (4 credits) American Regional Cuisine – CUL 132 (3 credits)  Food Preparation III (Meat Fabrication) – CUL 135 (3 credits) Charcuterie – CUL 155 (3 credits)  Meat Cookery – CUL 160 (3 credits) Menu Design – CUL 175 (3 credits)  Kitchen & Dining Management – REST 107CAP (3 credits) Restaurant Dining & Customer Service – REST 113 (5 credits) Operations Management – REST 119 (4 credits)  Beverage Service Management – REST 133 (4 credits) |