

INTERMEDIATE BASIC CULINARY SKILLS: SKILLS CERTIFICATE

The Intermediate Basic Culinary Skills Certificate provides students with the skills and knowledge used in basic culinary positions within the food and beverage sector of the hospitality industry. Students will receive the training necessary to be successful in a basic culinary role, including sanitation, safety, culinary operations and production, baking and pastry production, and garde manger production.

Career Opportunities

Prep Cooks, Line Cooks, Food service Workers, Culinary Production Workers, Baking and Pastry Cooks, Banquet Cooks.

Program Learning Outcomes

1. Demonstrate critical thinking skills needed to assess and correct problems within food preparation, production, presentation, and service.
2. Apply the skills and knowledge appropriate for buffet presentation.

Certificate Requirements

Code	Title	Units
Required Courses (11 units)		
HCTM-100	Sanitation and Safety	2
HCTM-110	Introduction to Professional Culinary Arts & Kitchen Operations	3
HCTM-111	Introduction to Baking & Pastry	3
HCTM-112	Garde Manger	3
Total Units		11