

# INTRODUCTORY BASIC CULINARY SKILLS: SKILLS CERTIFICATE

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The Introductory 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, and culinary operations and production.

## Career Opportunities

Prep Cooks, Line Cooks, Foodservice Workers, Culinary Production Workers.

## Program Learning Outcomes

1. Demonstrate knowledge of sanitation regulations, and be able to identify areas of workplace safety in the foodservice environment.
2. Demonstrate the ability to properly function in a commercial kitchen environment.

## Certificate Requirements

Code	Title	Units
<b>Required Courses (5 units)</b>		
HCTM-100	Sanitation and Safety	2
HCTM-110	Introduction to Professional Culinary Arts & Kitchen Operations	3
<b>Total Units</b>		<b>5</b>