

# CULINARY ARTS - TWO-YEAR CERTIFICATE OF COMPLETION (CC2)

## Description

The Culinary Arts Two-Year Certificate of Completion is designed to expose students to the foundational step-by-step processes of classical and contemporary culinary techniques and to serve as a competency-based learning experience that prepares students for a successful career in the hospitality industry. All course credits in this Certificate may be applied to the Culinary Arts Associate of Applied Science.

This program is accredited by the [American Culinary Federation](#).

## Program Learning Outcomes

Upon successful completion of the certificate, students will be able to:

1. Describe and demonstrate the process of classical and contemporary cooking techniques.
2. Demonstrate a comprehension of flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Demonstrate the use of culinary industry-specific equipment.
4. Apply food and beverage management, leadership, customer service, and interpersonal skills.
5. Identify and apply food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate the use of culinary industry-specific communication.

## ENTRANCE REQUIREMENTS

### Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121Z Composition I or BA 214 Business Communications
- Completion of MTH 015 Basic Mathematics or minimum placement Math Level 7

## ADDITIONAL COSTS (BEYOND STANDARD TUITION/FEES AND TEXTBOOKS)

### Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

### Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see the Program Requirements tab for courses with these fees indicated with: *courses*<sup>1</sup>)

## Course Requirements

Course	Title	Credits
<b>Core Requirements</b>		
BAK 101	Introduction to Baking & Pastry <sup>1</sup>	4
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
CUL 110	Culinary Foundations I <sup>1</sup>	4

CUL 140	Culinary Foundations II <sup>1</sup>	4
CUL 170	Culinary Foundations III <sup>1</sup>	4
CUL 181	Modern Garde Manger <sup>1</sup>	4
CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking <sup>1</sup>	3
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
HM 190	Dining Room Operations	5
WR 121Z or BA 214	Composition I Business Communications	3-4
<b>Total Credits</b>		<b>49-50</b>

<sup>1</sup> Course carries a \$185 per credit fee for lab and consumable materials.

## ADVISING NOTES

Fall start is recommended.

This culinary certificate is designed for students planning to enter their chosen field after completion. Often only selected credits are considered transferable to public or private baccalaureate institutions.

See COCC Bookstore for culinary knife kit and complete Cascade Culinary Institute uniform.

All students enrolled in this certificate need to take:

- CUL 200 Comprehensive Kitchen Operations for the Restaurant Industry
- HM 190 Dining Room Operations
- Enrollment is limited in these courses. See your advisor about selecting fall, winter, or spring term for these courses.

Culinary program fees of \$185/credit for most lab-based courses with the CUL, BAK, or HM prefixes cover food costs and equipment maintenance. Courses associated with Elevation Restaurant (such as HM 190, CUL 200, CUL 270, BAK 265) or lecture courses (such as CUL 102, CUL 104, HM 130, HM 150, HM 290) do not have additional culinary program fees.

## Performance Standards

- Academic Requirements:
  - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
  - All courses in the program must be completed with a grade of C or higher.
- Additional Requirements:
  - None

# Sample Plan

## First Year

Fall		Credits
CUL 102	Food Safety and Sanitation	2
CUL 104	Applied Math for Culinary Arts	4
CUL 110	Culinary Foundations I	4
WR 121Z or BA 214	Composition I or Business Communications	3-4
<b>Credits</b>		<b>13-14</b>

## Winter

CUL 140	Culinary Foundations II	4
HM 130	Hospitality Industry Supervision and Principles of Leadership	4
HM 150	Procurement, Ingredient Identification and Food Cost Control	3
<b>Credits</b>		<b>11</b>

## Spring

CUL 170	Culinary Foundations III	4
CUL 181	Modern Garde Manger	4
HM 190	Dining Room Operations	5
<b>Credits</b>		<b>13</b>

## Second Year

Fall		Credits
BAK 101	Introduction to Baking & Pastry	4
CUL 200	Comprehensive Kitchen Operations for the Restaurant Industry	5
CUL 230	Culinary Nutrition and Applied Techniques of Healthy Cooking	3
<b>Credits</b>		<b>12</b>
<b>Total Credits</b>		<b>49-50</b>