

# Professional Cooking

Program 67300  
CIP 120505

## Certificate of Proficiency

The Professional Cooking certificate program prepares individuals for professional entry into the food service industry. It provides a working knowledge of commercial preparation of a wide variety of food products combined with hands-on skills.

Graduates can participate professionally in the food production departments of restaurants, hotels, conference centers, hospitals and nursing homes, catering operations, and many other types of food service businesses. In some cases, this education prepares students to enter supervisory positions.

Successful graduates of the program will be able to:

- prepare a wide variety of food products used in the food service industry;
- prepare a wide variety of food service bakery goods;
- use standardized recipes;
- apply the culinary terminology used within the food service industry;
- plan and develop appropriate menus which meet the criteria of commercial food operations;
- demonstrate the techniques necessary to prepare healthful food products for commercial food operations;
- plan and direct food production in commercial food operations;
- appraise the needs of, and have the ability to purchase food and nonfood supplies for, commercial food operations;
- apply the requirements for operating a safe and sanitary food service operation including Hazard Analysis and Critical Control Points (HACCP).

Most of the credits earned in acquiring the Professional Cooking Certificate can be applied towards the college's associate degree programs.

Admission to the program requires a high school diploma or its equivalent.

### Curriculum

Code	Course (lecture/lab hours)	Credits
ENG 101	English Composition I (3/0)	3
HOS 100	Hospitality Success Skills (1/0)	1
HOS 101	Food Preparation I (1/4)	3
HOS 102	Food Preparation II (1/4)	3
HOS 109	Advanced Culinary Arts (1/4)	3
HOS 110	Breakfast / Pantry (1/3)	2
HOS 111	Culinary Math (1/0)	1
HOS 115	Food and Culture (2/2) <sup>1</sup>	3
HOS 118	Sanitation and Safety in Food Service Operations (2/0)	2
HOS 210	Applied Kitchen Skills – Lunch (1/4)	3
HOS 217	Professional Baking (1/4)	3
HOS 235	American Regional Cuisine (1/3)	2
HOS 290	Internship in Hotel, Restaurant, and Institution Management (1/0 + internship)	2
MAT 108	Topics in Mathematics (3/0) OR <sup>2</sup>	3
BUS 103	Business Mathematics (3/0)	
		34

<sup>1</sup> Students who elect to take MAT 108 may elect to take HOS 116 (Techniques of Healthy Cooking) in place of HOS 115.

<sup>2</sup> Students planning to transfer to Culinary Arts or HRIM degree programs should take MAT 108.

