

# CULINARY FUNDAMENTALS CERTIFICATE

---

**PROGRAM CODE:** 1C12969

The two-semester **Culinary Fundamentals Certificate** program is designed to provide the student with fundamental knowledge and techniques of food preparation, food safety, an understanding of the complexity of kitchen operations and an appreciation of the hospitality industry. Graduates will gain the knowledge and applied skills required to enter the hospitality industry as a cook. To earn a certificate, complete the required courses as listed with a grade of C or better. At least 50% of all course work must be completed at Cypress College.

Code	Title	Units
<b>Required Courses are listed in suggested sequence (17 units):</b>		
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 145 C	The Art of Garde Manger	3
HRC 235 C	Culinary Fundamentals II	3
<b>Total Units</b>		<b>17</b>

[http://www.curricunet.com/Cypress/reports/program\\_report.cfm?  
programs\\_id=996](http://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=996)