

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 minimum grade of C. At least 50% of all course work must be completed at Cypress College. This certificate requires a total of 17 units.

Code	Title	Units
Required Courses are listed in suggested sequence (17 units):		
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
Total Units		17

Program Student Learning Outcomes

OUTCOME 1: Acquire the necessary skills for hospitality and culinary arts employment to include demonstrated ability in effective communications, key performance metrics, ethical and critical thinking, applied leadership and global perspectives. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 3: Enhance student career and educational opportunities within the hospitality and culinary arts.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1506