

CULINARY MANAGEMENT CERTIFICATE

Division: Career Technical Education

PROGRAM CODE: 1C21119

Financial Aid Eligible

The **Culinary Management Certificate** provides students with basic competencies in the methods of food handling, cooking, and culinary management. It includes exposure to various styles, and proper use of culinary applications and equipment. The program is designed to help students develop a working knowledge of what is required to be successful for fast track culinary management potential. 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. This certificate requires a total of 41 units.

Code	Title	Units
Required courses are listed in suggested sequence: (41 units)		
HRC 100 C or HRC 100HC	Nutrition Honors Nutrition	3
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 125 C	Restaurant Management	3
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 145 C	The Art of Garde Manger	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 231 C	Cost Control in Hospitality	3
HRC 235 C	Culinary Fundamentals II	3
HRC 255 C	American Regional Cuisine	4.5
HRC 265 C	World Cuisine	4.5
HRC 290 C or HRC 295 C	Hospitality Capstone Internship	3
Total Units		41

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.