

FOOD SCIENCE FUNDAMENTALS CERTIFICATE

Division: Career Technical Education

PROGRAM CODE: 1C40986

Financial Aid Eligible

The **Food Science Fundamentals Certificate** is designed for students who are interested in working as an assistant in the following field: food research and development, food product development, recipe development, food quality assurance, sensory, or flavor chemistry. 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 24 units.

Code	Title	Units
Required courses are listed in suggested sequence: (24 units)		
HRC 100 C or HRC 100HC	Nutrition Honors Nutrition	3
HRC 105 C	Careers Dietetics and Food Sci	2
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 155 C	Food Science	3
CHEM 107 C	Preparation for General Chem	5
Total Units		24

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=1508