

CULINARY ARTS - TWO-YEAR CERTIFICATE OF COMPLETION (CC2)

Description

The Culinary Arts Two-Year Certificate of Completion is designed to expose students to the step-by-step process, from foundation to advanced skills, of classical and contemporary culinary techniques and to serve as a competency-based learning experience that prepares students for a successful career in the hospitality industry.

This program is accredited by the [American Culinary Federation](#).

Program Learning Outcomes

Upon successful completion of the program, students will be able to:

1. Describe and demonstrate the process of classical and contemporary cooking techniques.
2. Demonstrate a comprehension of flavor profiling, ingredient selection, nutrition, and presentation principles.
3. Demonstrate the use of culinary industry-specific equipment.
4. Apply food and beverage management, leadership, customer service, and interpersonal skills.
5. Identify and apply food safety and sanitation practices.
6. Demonstrate basic measuring, conversion, food costing, and yield management practices.
7. Demonstrate the use of culinary industry-specific communication.

ENTRANCE REQUIREMENTS

Academic Entrance Requirements

- Completion of or concurrent enrollment in WR 121 Academic Composition or BA 214 Business Communications
- Completion of MTH 015 Basic Mathematics or minimum placement Math Level 7

ADDITIONAL PROGRAM COSTS (BEYOND STANDARD TUITION/FEES AND TEXTBOOKS)

Material Costs

- Oregon Liquor Control Commission service permit: \$28.65
- Knives, uniforms, and additional supplies: approximately \$1,500

Enrollment Fees

- Specified courses: \$185 per credit fee for lab and consumable materials (see the Program Requirements tab for courses with these fees indicated with: *courses*¹)

Course Requirements

| Course | Title | Credits |
|--------------------------|--|---------|
| Core Requirements | | |
| BAK 101 | Introduction to Baking & Pastry ¹ | 4 |
| CUL 102 | Food Safety and Sanitation | 2 |
| CUL 104 | Applied Math for Culinary Arts | 4 |
| CUL 110 | Culinary Foundations I ¹ | 4 |

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|----------------------|---|--------------|
| CUL 140 | Culinary Foundations II ¹ | 4 |
| CUL 170 | Culinary Foundations III ¹ | 4 |
| CUL 180 | Modern Garde Manger ¹ | 4 |
| CUL 200 | Comprehensive Kitchen Operations for the Restaurant Industry | 5 |
| CUL 230 | Culinary Nutrition and Applied Techniques of Healthy Cooking ¹ | 4 |
| HM 130 | Hospitality Industry Supervision and Principles of Leadership | 4 |
| HM 150 | Procurement, Ingredient Identification and Food Cost Control | 3 |
| HM 190 | Dining Room Operations | 5 |
| WR 121 or BA 214 | Academic Composition Business Communications | 3-4 |
| Total Credits | | 50-51 |

¹ Course carries a \$185 per credit fee for lab and consumable materials.

Performance Standards

- Academic Requirements:
 - Students must have a 2.0 cumulative GPA to earn a COCC certificate or degree.
 - All courses in the program must be completed with a grade of C or higher.
- Additional Requirements:
 - None

Sample Plan

| First Year | | Credits |
|---------------------|---|--------------|
| Fall | | |
| BA 214 or WR 121 | Business Communications or Academic Composition | 3-4 |
| CUL 102 | Food Safety and Sanitation | 2 |
| CUL 104 | Applied Math for Culinary Arts | 4 |
| CUL 110 | Culinary Foundations I | 4 |
| Credits | | 13-14 |
| Winter | | |
| CUL 140 | Culinary Foundations II | 4 |
| HM 130 | Hospitality Industry Supervision and Principles of Leadership | 4 |
| HM 150 | Procurement, Ingredient Identification and Food Cost Control | 3 |
| Credits | | 11 |
| Spring | | |
| CUL 170 | Culinary Foundations III | 4 |
| CUL 180 | Modern Garde Manger | 4 |
| HM 190 | Dining Room Operations | 5 |
| Credits | | 13 |

Second Year

Fall

| | | |
|----------------------|--|--------------|
| BAK 101 | Introduction to Baking & Pastry | 4 |
| CUL 200 | Comprehensive Kitchen Operations for the Restaurant Industry | 5 |
| CUL 230 | Culinary Nutrition and Applied Techniques of Healthy Cooking | 4 |
| Credits | | 13 |
| Total Credits | | 50-51 |