

**CULINARY ARTS
ADVANCED CERTIFICATE (41 credit hours)**

The Advanced Certificate is a sequential learning program and is taught over three semesters. The Advanced Certificate includes all courses included in the AAS degree program except for the General Education classes and Advanced Cooking. Supplementing the Basic Culinary Certificate Program, this course focuses on advanced techniques and offers extensive practice utilizing contemporary and classical menus. Eligible students will receive the ServSafe®, City of Chicago and State of Illinois Sanitation Certificates upon completion.

| Required Culinary Arts Courses | Credit Hours |
|---|---------------------|
| Culinary Arts 330-701 – Introduction to Foodservice | 3 |
| Culinary Arts 330-703 – Sanitation I | 2 |
| Culinary Arts 330-705 – Chef Training I – A | 4 |
| Culinary Arts 330-708 – Chef Training I – B | 4 |
| Culinary Arts 330-704 – Sanitation II | 4 |
| Culinary Arts 330-706 – Chef Training II – A | 4 |
| Culinary Arts 330-709 – Chef Training II – B | 4 |
| Culinary Arts 330-707 – Food Service Technology | 4 |
| Culinary Arts 330-721 – Entrée Preparation | 7 |
| Culinary Arts 330-723 – Food Service Management | 5 |
| TOTAL CULINARY ARTS COURSES FOR ADVANCED CERTIFICATE | 41 |

FIRST SEMESTER (Phase I)

| Course # | Course Title | Credit Hours |
|--------------------------------------|-----------------------------|---------------------|
| Culinary Arts 330-701 | Introduction to Foodservice | 3 |
| Culinary Arts 330-703 | Sanitation I | 2 |
| Culinary Arts 330-705 | Chef Training I – A | 4 |
| Culinary Arts 330-708 | Chef Training I – B | 4 |
| Total Semester I Credit Hours | | 13 |

SECOND SEMESTER (Phase II)

| Course # | Course Title | Credit Hours |
|---------------------------------------|----------------------|---------------------|
| Culinary Arts 330-704 | Sanitation II | 4 |
| Culinary Arts 330-706 | Chef Training II – A | 4 |
| Culinary Arts 330-709 | Chef Training II – B | 4 |
| Total Semester II Credit Hours | | 12 |

THIRD SEMESTER (Phase III)

| Course # | Course Title | Credit Hours |
|--|-------------------------|---------------------|
| Culinary Arts 330-721 | Entrée Preparation | 7 |
| Culinary Arts 330-707 | Food Service Technology | 4 |
| Culinary Arts 330-723 | Food Service Management | 5 |
| Total Semester III Credit Hours | | 16 |

TOTAL CREDITS REQUIRED FOR ADVANCED CERTIFICATE 41

CULINARY ARTS ADVANCED CERTIFICATE
COURSE TUITION AND FEES

FIRST SEMESTER (Phase I)

| Course # | Course Title | Hours | Tuition | Fees | Total |
|-------------------------|---------------------|--------------|----------------|---------------|-----------------|
| Cul 701 | Intro | 3 | \$237 | \$250 | \$487 |
| Cul 703 | Sanitation I | 2 | \$158 | \$250 | \$408 |
| Cul 705 | Chef Training I – A | 4 | \$316 | \$1066 | \$1382 |
| Cul 708 | Chef Training I – B | 4 | \$316 | \$ 800 | \$1116 |
| Activity Fee (KKC) | | | | | \$150 |
| Registration (KKC) | | | | | \$25 |
| Total Semester I | | 13 | \$1027* | \$2366 | \$3568** |

| Course # | Course Title | Hours | Tuition | Fees | Total |
|--------------------------|---------------------|--------------|----------------|---------------|-----------------|
| Cul 704 | Sanitation II | 4 | \$316 | \$350 | \$668 |
| Cul 706 | Chef Train II-A | 4 | \$316 | \$925 | \$1241 |
| Cul 709 | Chef Train II-B | 4 | \$316 | \$925 | \$1241 |
| Activity Fee (KKC) | | | | | \$ 150 |
| Registration (KKC) | | | | | \$ 25 |
| Total Semester II | | 12 | \$948* | \$2200 | \$3323** |

THIRD SEMESTER (Phase III)

| Course # | Course Title | Hours | Tuition | Fees | Total |
|---------------------------|---------------------|--------------|----------------|---------------|-----------------|
| Cul 721 | Entrée Prep | 7 | \$553 | \$1850 | \$2403 |
| Cul 707 | FS Tech | 4 | \$316 | \$300 | \$616 |
| Cul 723 | FS Manage | 5 | \$395 | \$300 | \$695 |
| Activity Fee (KKC) | | | | | \$150 |
| Registration (KKC) | | | | | \$25 |
| Total Semester III | | 16 | \$1264* | \$2450 | \$3889** |

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|---------------------------------------|--|-----------|----------------|---------------|-------------------|
| TOTAL FOR ADVANCED CERTIFICATE | | 41 | \$3239* | \$7016 | \$10,780** |
|---------------------------------------|--|-----------|----------------|---------------|-------------------|

CULINARY ARTS COURSE DESCRIPTIONS

CULINARY ARTS 701

Introduction to Foodservice - Introduction to the Food Service Industry (history, organization and future challenges); career opportunities; standards of professionalism; instruction in principles and procedures of basic equipment and its use; basic food and kitchen safety; beginning fundamentals of cooking.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in Culinary Arts 703, 705 and 708

CULINARY ARTS 703

Sanitation and Safety I – Instruction in fundamental principles and procedures of sanitation, hygiene, storage, preservation, energy conservation, refrigeration, food handling and crucial safety habits in a professional kitchen.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Requirements: Enrollment in Culinary Arts 701, 705 and 708

CULINARY ARTS 705

Chef Training I – A – This course is designed to give the student the opportunity to investigate and assess culinary arts as a possible career goal. It covers basic mise en place including knife skills, proper station set-up, classical cooking terminology, standard cooking methods, stock preparation, sauce preparation and heat transfer methods. Students will begin to develop the basic skills necessary for employment as foodservice professionals. The course emphasizes professionalism and team work as a basic element for success.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in Culinary Arts 701, 703 and 708

CULINARY ARTS 708

Chef Training I – B – This course is designed to give the student instruction on the basic principles and procedures used in the preparation of meat, fish, poultry and game emphasizing the proper use of standard cooking methods such as baking, sautéing, frying, roasting and poaching. It covers principles and procedures of work stations in classical French cooking and the use of fats and oils in cooking. Students will continue to develop the skills necessary for employment as foodservice professionals. The course emphasizes professionalism and team work as a basic element for success.

Prerequisite: Eligibility for English 100, Reading 125 and Mathematics 98

Co-requisite Course Requirements: Enrollment in Culinary Arts 701, 703 and 705

CULINARY ARTS 704

Sanitation and Safety II – ServSafe® training in safety and sanitation in a professional kitchen environment. This course will conclude with the ServSafe® examination and successful completion will provide eligibility for city and state certification.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

Co-requisite Course Requirements: Enrollment in Culinary Arts 706 and 709

CULINARY ARTS 706

Chef Training II – A -- This course is designed to introduce the student to Garde Manger— cold kitchen techniques including production of cold sauces, cold soups, salads, condiments, pickles, variety of breads, sandwiches, cured and smoked meats, eggs, and breakfast items. The student will not only be introduced to the production of these items but will also become familiar with sanitation as it applies to cold food preparation, the equipment in the Garde Manger kitchen and garnishes, both individual plate presentation and buffet presentations.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

Co-requisite Course Requirements: Enrollment in Culinary Arts 704 and 709

CULINARY ARTS 709

Chef Training II – B – This course is designed to introduce the student to Garde Manger—cold kitchen techniques including production of sausages, terrines, pâtés, galantines, hors d’oeuvres, canapés, appetizers, and cheese items. The student will not only be introduced to the production of these items but will also become familiar with sanitation as it applies to cold food preparation, the equipment in the Garde Manger kitchen and garnishes, both individual plate presentation and buffet presentations.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

Co-requisite Course Requirements: Enrollment in Culinary Arts 704 and 706

CULINARY ARTS 707

Foodservice Technology – This class is designed to introduce the culinary student to kitchen calculations, including recipe costing and conversion, determining revenue and food cost, menu planning and pricing, cost control in a foodservice environment and an overview of the use of computers in a professional kitchen.

Prerequisite: Eligibility for English 100, Reading 125 and Math 98 or consent of Dean of Instruction

CULINARY ARTS 721

Entrée Preparation – Study of principles, methods and techniques involved in preparation of international cuisines with an emphasis on specialized cooking methods and flavor profiles; practical experience in banquet and buffet production with an emphasis on presentation techniques and design; proper and safe use of tools, materials and quantity foodservice equipment.

Prerequisite: Culinary Arts 701, 703, 705 and 708 or consent of Dean of Instruction

CULINARY ARTS 723

Foodservice Management – Instruction in foodservice management and executive responsibility in all facets of the foodservice industry.

Prerequisite: Eligibility for English 100, Reading 125 and Math 98 or consent of Dean of Instruction