

**CULINARY ARTS
BASIC CERTIFICATE (13 credit hours)**

The Basic Certificate in Culinary Arts curriculum introduces the student to the commercial kitchen environment by covering safety and sanitation procedures, basic mise en place including knife skills and station set-up, proper use and care of equipment, classical cooking terminology, standard cooking methods, stock preparation and sauce production. This program is designed to give the student the opportunity to investigate and assess culinary arts as a possible career goal.

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 CREDITS REQUIRED FOR CULINARY
ARTS BASIC CERTIFICATE** **13**

CULINARY ARTS

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 COSTS FOR CULINARY
ARTS BASIC CERTIFICATE** **13** **\$1027*** **\$2366** **\$3568****

*This tuition is based on in-district tuition of \$79 per credit hour

Out-of-District Tuition: \$180.15 per credit hour is added to the in-district rate of \$79.00 for a total of **\$259.15 per credit hour**.

Out-of-State Tuition: \$222.55 per credit hour is added to the in-district rate of \$79.00 for a total of **\$301.55 per credit hour**

**Includes activity and registration fees for each semester

Activity fee is \$150 per semester when 12 or more credits are taken

Registration fee is \$25 per semester

Fees include all culinary books, uniforms and knife kit. Books for general education classes are not included. Students must purchase their own chef shoes and a lock for their locker.

CULINARY ARTS COURSE DESCRIPTIONS FOR BASIC CERTIFICATE

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