

# CULINARY ARTS, CERTIFICATE OF COMPETENCY (CULC)

Effective: Fall 2017

The Culinary Arts Certificate of Competency prepares students for employment in various segments of the foodservice industry in positions such as restaurant chef, banquet chef, sous chef, kitchen manager, production cook, line cook and prep cook. The certificate includes courses providing skill development in kitchen lab courses and is designed for a student who either wants to enter the field of Culinary Arts or pursue the Culinary Arts Associate in Applied Science Degree (<https://catalog.dccc.edu/academic-programs/programs-study/culinary-arts-aas/>).

## Program Outcomes

Upon successful completion of this program, students should be able to:

- Demonstrate knowledge and use of foodservice and culinary terminology.
- Exhibit the ability to identify various food products and their common uses.
- Demonstrate various cooking methods and appropriate presentation techniques.
- Demonstrate the ability to properly use and care for professional foodservice equipment and culinary tools.
- Exhibit ability to produce various ethnic and regional cuisines.
- Demonstrate the ability to apply principles of good nutrition in producing foods that meet consumer demands.
- Demonstrate knowledge of safe food handling practices and prepare students for food handlers' sanitation certification.
- Demonstrate accepted practices and procedures required for planning, operation and record keeping as applied in a restaurant, catering or food service operation.

## Full-Time Academic Plan

The College will award a certificate of competency to students who complete an approved credit-bearing career program that requires less than 30 credits. General education courses may not be required for programs that have less than 30 credits. The student must have a cumulative GPA of 2.0 or higher. At least six credit hours must be in courses that are awarded grade points.

First Semester		Hours
HRM 110	Food Sanitation and Safety Supervision	3
CUL 115	Professional Cooking I	3
CUL 150	Baking and Pastry Foundations I	3
CUL 210	Foodservice Purchasing	3
<b>Hours</b>		<b>12</b>
Second Semester		
CUL 220	Nutrition and the Hospitality Industry	3
CUL 230	Professional Cooking II	3
CUL 151	Baking and Pastry Foundations II	3
CUL 215	Menu Planning and Cost Control	3
<b>Hours</b>		<b>12</b>

Third Semester		
CUL 232	International Cuisine	3
<b>Hours</b>		<b>3</b>
<b>Total Hours</b>		<b>27</b>

## Part-Time Academic Plan

Course	Title	Hours
First Semester		
HRM 110	Food Sanitation and Safety Supervision	3
CUL 115	Professional Cooking I	3
CUL 150	Baking and Pastry Foundations I	3
<b>Hours</b>		<b>9</b>
Second Semester		
CUL 210	Foodservice Purchasing	3
CUL 220	Nutrition and the Hospitality Industry	3
CUL 230	Professional Cooking II	3
<b>Hours</b>		<b>9</b>
Third Semester		
CUL 151	Baking and Pastry Foundations II	3
CUL 215	Menu Planning and Cost Control	3
CUL 232	International Cuisine	3
<b>Hours</b>		<b>9</b>
<b>Total Hours</b>		<b>27</b>

## Campus Locations

### CHESTER COUNTY

Brandywine Campus

### DELAWARE COUNTY

Cooking classes at Widner University

## Career