

Culinary Arts I, Certificate

This two semester certificate program is designed to provide students with career training for entry-level positions in the culinary industry. The Certificate can also be used as a foundation for completing the Culinary Arts, A.A.S. degree at the Academy of Culinary Arts.

In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate professionalism and exceptional work ethics;
- Participate in community service activities;
- Work effectively in teams;
- Identify environmental and conservation issues related to the culinary industries;
- Demonstrate the knowledge and skills appropriate for entry-level positions in the culinary field;
- Practice life-long learning as it relates to career goals;
- Compare and contrast traditional and non-traditional career opportunities;
- Identify industry sanitation standards;
- Know and apply industry equipment safety standards;
- Apply basic cooking techniques, correctly interpret recipes and procedures; and apply food safety in product preparations.
- Demonstrate effective communication and computation skills.

(CULI-Fall 2022)

General Education Courses

Communication

Course #	Title	Credits
ENGL101	Composition I	3

Mathematics-Science-Technology

Course #	Title	Credits
CISM125	Introduction to Computers	3

Program Courses

Note: In addition to coursework, students are required to complete 200 hours of documented work experience (Cooperative Education, Internship, Externship or Service-Learning).

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN114	Purchasing, Inventory and Cost Management	1
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN134	Breakfast Cookery	1
CULN145	Vegetable and Plant-Based Cuisine	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CULN175	Nutrition for Culinary Professionals	2
CULN231	Mobile Retail Food Operations	3
	Total Credits	30

Recommended Sequence of Courses

First Semester

Course #	Title	Credits
ENGL101	Composition I	3
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN145	Vegetable and Plant-Based Cuisine	2
CULN134	Breakfast Cookery	1
CULN114	Purchasing, Inventory and Cost Management	1
CULN113	Fundamentals of Garde Manger	2

Second Semester

Course #	Title	Credits
CISM125	Introduction to Computers	3
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
CUBP110	Foundations of the Bakeshop	2
CUBP210	Advanced Baking Techniques	2
CULN175	Nutrition for Culinary Professionals	2
CULN231	Mobile Retail Food Operations	3