

CERTIFICATE OF COMPLETION CULINARY ARTS

The Certificate of Completion Culinary Arts program offers chef training basic and advanced. After studying the fundamentals of classical and contemporary cuisine and restaurant procedures, students will develop advanced skills in a la carte cooking. The graduate will have the necessary training to work in a variety of entry-level cooking positions such as prep cook and line cook.

PROGRAM STUDENT LEARNING OUTCOMES

Upon successful completion of this program the student will be able to:

- Demonstrate understanding of safe and effective kitchen equipment use and maintenance.
- Demonstrate expert-level operation of professional kitchen tools and equipment.
- Demonstrate knife skills, knife sharpening techniques, handling a steel, and cutting techniques.
- Understand the basic principles for using seasoning and flavoring to create good tasting food.

- Obtain ServSafe Certification.
- Demonstrate food preparation for the following cooking methods - saute, broil, grill, braise, deep and stir fry, and poach.
- Become familiar with regional and international cuisine. Develop an appreciation for native products, herbs, and foods.
- Understand the basic principles of emulsification and all aspects of the elements of cold food pantry.
- Describe and apply the principles of nutrition to maximize nutrient retention in food preparation.

GRADUATION REQUIREMENTS

Students must complete a minimum of 73 credit hours with a minimum Grade Point Average (GPA) of 2.0 or better. All courses in the program must be completed with a 'C' or better. One course must be completed at Southwestern before the Certificate of Completion: Culinary Arts is awarded. Complete the graduation

application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).

ENTRY REQUIREMENTS

This is a restricted program. For application and fee information, contact OCC Admissions at 541-888-7195.

GAINFUL EMPLOYMENT DISCLOSURE

SWOCC is required by federal regulations to disclose information related to SWOCC's educational programs that lead to gainful employment in a recognized occupation. This information is intended to provide students the opportunity to measure employment outcomes associated with SWOCC's certificate programs. Gainful employment information can be found at socc.edu/images/ge/culinary.html.

PROGRAM REQUIREMENTS

FALL = 15 CREDITS	CRT2000 (5) Introduction to Professional Cooking	CRT2001 (6) Basic Food Preparation	CRT2002 (1) Introduction to Food and Beverage Industry	CRT2015 (3) Sanitation and Safety for Managers	
WINTER = 17 CREDITS	CRT2003 (6) Baking and Pastry for Culinary Arts Majors	CRT2005 (1) Menu Planning and Design	CRT2007 (1) Inventory Control and Purchasing	CRT2050 (6) Regional and International Cuisine	CRT2016 (3) Culinary Nutrition ¹
SPRING = 16 CREDITS	CRT2012 (6) A La Carte I	CRT2013 (6) A La Carte II	CRT2017 (3) Restaurant Management and Supervision	CRT2018 (1) Culinary Arts Career Planning	
48 CREDITS = FIRST YEAR TOTAL REQUIREMENT					
SUMMER = 13 CREDITS	CRT2004 (2) Introduction to Vineyards and Beverages	CRT2006 (2) Restaurant Layout and Design	CRT2060 (8) Garde Manger	CRT2038 (1) Applied Visual Principles	
FALL = 12 CREDITS	CRT280C2 (12) CWE: Culinary Arts				

25 CREDITS = SECOND YEAR TOTAL REQUIREMENT

73 CREDITS = TOTAL PROGRAM REQUIREMENT

PROGRAM NOTES

¹FN225 may be substituted for CRT2016.