

CULINARIAN/COOK, SHORT-TERM CERTIFICATE

Second Semester

HOSP-1451	Contemporary Cuisine	4
Credit Hours		4
Total Credit Hours		16



Culinarian/Cook Short Term Certificate provides career opportunities in the culinary arts industry. Career opportunities include, but not limited to, line cook, grill, or saute cook, prep cook, and pantry cook.

Program contact: Learn more

Financial Assistance funds cannot be applied towards this program. Request for eligibility to utilize Financial Assistance funds for this program is currently pending.

This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Learn more here, here, and here about how certificate credits apply to the related degrees

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

1. Apply proper sanitation principles to meet industry standards and government regulations, and successfully complete ServSafe Certification Exam.
2. Identify and apply basic culinary terminology, knife skills, and cooking techniques while multitasking, problem solving, and managing stress levels within a diverse hospitality environment.
3. Listen and effectively communicate in a positive, professional, and ethical manner with customers and co-workers of diverse backgrounds to create an exemplary hospitality experience.
4. Use culinary math and measurements to convert and modify basic recipes.

Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1040	Customer Service	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1552	Introduction to Baking & Pastries	3
Credit Hours		12