

PROFESSIONAL CULINARIAN/ COOK, CERTIFICATE OF PROFICIENCY



This program provides all the basic, advanced skills and practice needed to start a career as professional cook/chef. It includes all of the educational requirements for certification through the executive chef level of certification by the American Culinary Federation. Students complete a field experience that provides the work experience needed to advance and the work experience needed for certification.

Program contact: Learn more

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

Related Degrees and Certificates

- Dietary Management, Certificate of Proficiency
- Hospitality Management with a Concentration in Culinary Art, Associate of Applied Business
- Hospitality Management (Hotel, Destination, and Event Management), Associate of Applied Business
- Hospitality Management (Restaurant/Food Service Management), Associate of Applied Business
- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Lodging Rooms Division, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Baking, Certificate of Proficiency
- Restaurant Entrepreneurship, Certificate of Proficiency

Program Learning Outcomes

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

1. 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. Communicate appropriately to colleagues, staff, and management.

4. Convert and/or modify basic recipes using culinary math and measurements.
5. Apply and demonstrate culinary knowledge and skills with consistency using established standards within the industry and facility.
6. Use a computer to prepare correspondence, menus, daily logs, order sheets, and prep lists.

Suggested Semester Sequence

| First Semester | | Credit Hours |
|------------------------------|---|--------------|
| HOSP-1010 | Introduction to the Hospitality Industry | 2 |
| HOSP-1020 | Sanitation and Safety | 2 |
| HOSP-1031 | Fundamentals of Culinary Arts | 3 |
| HOSP-1552 | Introduction to Baking & Pastries | 3 |
| Select one of the following: | | 3 |
| ENG-1010 | College Composition I | |
| ENG-101H | Honors College Composition I | |
| Credit Hours | | 13 |
| Second Semester | | |
| HOSP-1040 | Customer Service | 2 |
| HOSP-1451 | Contemporary Cuisine | 4 |
| HOSP-2400 | Hospitality Management and Supervision | 3 |
| HOSP-2500 | Hospitality Cost Control | 3 |
| HOSP-2700 | Hospitality Purchasing | 2 |
| Credit Hours | | 14 |
| Summer Completion | | |
| HOSP-1940 | Culinary Arts/Professional Baking Field Experience | 2 |
| MATH-1190 | Algebraic and Quantitative Reasoning (or higher Approved Ohio Transfer 36 Mathematics course) | 3 |
| Credit Hours | | 5 |
| Total Credit Hours | | 32 |

¹ MATH-1240 Contemporary Mathematics taken prior to Fall 2024 will be accepted to meet mathematics requirements for this program.

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.