

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

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-1xxx	1000-level MATH course or higher	3
		Credit Hours
		5
		Credit Hours
		32