

# SUSTAINABLE CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT

The Sustainable Culinary Arts Certificate is designed to qualify individuals who complete the certificate for work in the culinary industry. This certificate also prepares students with a strong understanding of running a sustainable kitchen. Students who complete this certificate will also be prepared to create their own Cottage Food Business.

## Learning Outcomes

Upon successful completion of the program, students will be able to:

- Work as part of a team, using effective communication and interpersonal skills.
- Follow appropriate sanitation procedures and personal hygiene requirements to ensure food safety.
- Apply culinary principles to a professional kitchen operation in a sustainable manner.

## Certificate of Achievement Requirements

Code	Title	Units
<b>Required Core</b>		
HOSP 20	Catering	2
HOSP 21	Urban Agriculture Culinary Arts	1.5
HOSP 22	Farm to Table Sustainable Cooking	1.5
HOSP 23	Culinary Foundations I	3
HOSP 24	Culinary Foundations II	3
HOSP 58	Sanitation, Safety, Equipment	3
HOSP 78	Bakeshop: Basic Baking Techniques	1
WORK 96	Professional and Essential Skills	2
WORK 99	Career-Focused Work Experience	1
<b>Total Units</b>		<b>18</b>

Please refer to the program requirements section of the Catalog for information about associate degree requirements and certificate requirements including Information Competency, and General Education requirements.

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

## Suggested Course Sequence

Year 1		
Fall		Units
HOSP 23	Culinary Foundations I	3
HOSP 58	Sanitation, Safety, Equipment	3
HOSP 78	Bakeshop: Basic Baking Techniques	1
WORK 96	Professional and Essential Skills	2
<b>Units</b>		<b>9</b>

Spring		
HOSP 20	Catering	2
HOSP 24	Culinary Foundations II	3
WORK 99	Career-Focused Work Experience	1
<b>Units</b>		<b>6</b>

Summer		
HOSP 21	Urban Agriculture Culinary Arts	1.5
HOSP 22	Farm to Table Sustainable Cooking	1.5
<b>Units</b>		<b>3</b>
<b>Total Units</b>		<b>18</b>

MPC "Ready to Work" Career Education programs offer students the opportunity to gain knowledge and skills needed for employment and job advancement.

All students should consult with a Counselor to discuss career pathways, for support with career exploration and planning, and to create a personalized education plan to help them meet their academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling services provided by MPC and to connect with a Counselor.

Additional resources are available through MPC's Career & Transfer Resource Center (CTRC). The CTRC offers career resources, workshops, guidance and referrals. Visit the CTRC for support finding online career information and other resources to explore majors, occupations, and employment information.