

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
Required Core		
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	1
WORK 99	Career-Focused Work Experience	1
Total Units		17

Please refer to the graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.