

SUSTAINABLE CULINARY ARTS, NONCREDIT CERTIFICATE OF COMPLETION

The noncredit Sustainable Culinary Arts Certificate is designed to qualify individuals who complete the certificate for work in the culinary industry. This certificate 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.

Noncredit Certificate of Completion Requirements

Code	Title	Units
Required Core		
HOSP 420	Catering (68 Hours)	0
HOSP 421	Urban Agriculture Culinary Arts (42.5 Hours)	0
HOSP 422	Farm-to-Table Sustainable Cooking (42.5 Hours)	0
HOSP 423	Culinary Foundations I (85 Hours)	0
HOSP 424	Culinary Foundations II (85 Hours)	0
HOSP 427	Cottage Food Business	0
HOSP 480	Food Safety Certification (8.5 Hours)	0
Total Hours		348.5
Total Units		0

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.