

CULINARY ARTS - KITCHEN ESSENTIALS, ONE-YEAR TECHNICAL CERTIFICATE

More program information can be found on our website.
(<https://www.lorainccc.edu/culinary/culinary-arts-2/kitchen-essentials>)

Curriculum Code #4034

Effective May 2019

Division of Arts and Humanities (<http://catalog.lorainccc.edu/academic-programs/arts-humanities>)

The one year technical certificate in culinary arts prepares the certificate holder with the basic foundational skills required to pursue additional education in culinary arts or for entry-level employment in various types of restaurants and food businesses. Students will learn a variety of basic cooking and baking techniques through hands-on instruction. Lorain County Community College has articulation agreements with colleges and universities including programs offered by Lorain County Community College's University Partnership.

Fall Semester		Hours
BIOG 153	BASIC HUMAN NUTRITION	3
CULN 157	FUNDAMENTALS OF FOOD SERVICE PRODUCTION ²	3
CULN 175	PURCHASING AND PRODUCT IDENTIFICATION	3
MTHM 150 or MTHM 158	THE ART OF MATHEMATICAL THINKING or QUANTITATIVE REASONING	3
SDEV 101	COLLEGE 101	1
TRSM 118	FOOD SAFETY AND SANITATION ¹	2
Hours		15
Spring Semester		Hours
CULN 152	ESSENTIALS OF DINING ROOM SERVICE	3
CULN 154	INTRODUCTION TO BAKING AND PASTRY ³	3
CULN 160	FOODSERVICE OPERATIONS AND CAREER MANAGEMENT ³	3
CULN 165	ADVANCED FOOD SERVICE PRODUCTION ³	3
ENGL 161	COLLEGE COMPOSITION I	3
Hours		15
Total Hours		30

¹ ServSafe® Food Protection Manager Prep.

² National Restaurant Association of the American Culinary Federation Certification Prep.

³ Indicates that this course has a prerequisite.

Program Contact(s):

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For information about admissions, enrollment, transfer, graduation and other general questions, please contact your advising team (<https://www.lorainccc.edu/admissions-and-enrollment/advising-and-counseling>).