

CULINARY ARTS - KITCHEN ESSENTIALS, ONE-YEAR TECHNICAL CERTIFICATE

Curriculum Code #4034

Effective May 2023

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.

Preferred Sequence

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 158	QUANTITATIVE REASONING ⁴	3
SDEV 101	INTRODUCTION TO THE LCCC COMMUNITY	1
TRSM 118	FOOD SAFETY AND SANITATION ¹	2
Hours		15
Spring Semester		
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.

4

Course may be replaced by any MTHM Ohio Transfer 36 course.

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/>).

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

Program Learning Outcomes

1. Demonstrate strong foundation of classical culinary baking and cookery techniques, balanced human nutrition, food preparation and presentation
2. Understand purchasing, receiving, storage and procurement of ingredients as well as certification by the Ohio Department of Health's Serve Safe & Sanitation/HACCP program
3. Understand and demonstrate concepts of front and back of house employee/customer service and compliance standards pertaining to human resources and career management