

Culinary Arts I Proficiency Certificate

Description: The growing hospitality industry in the city and the region is in need of qualified personnel. This set of courses is designed for the individual seeking to acquire culinary skills for possible employment within the food service industry at an entry-level position as a cook. This proficiency certificate includes courses in the hospitality industry, elementary and quantity food preparation, baking, menu planning, food production and food safety, and sanitation. When completed, the courses may be applied to the Culinary Arts Associate in Applied Science degree.

Student Learning Outcomes:

Upon successful completion of the Culinary Arts Proficiency Certificate, students will be able to:

- Demonstrate their knowledge of basic culinary arts and basic food service management principles and related skills.
- Apply their acquired skills by preparing hot and cold appetizers, entrees, salads, and desserts in various quantities according to recipes.
- Apply their acquired skills by preparing basic quick breads, rolls, breakfast items, basic desserts, icings, cakes, cookies and pies.

Program Entry Requirements: New students are required to take College placement tests at the time of entry. Students identified as needing developmental work must satisfactorily complete the appropriate English and mathematics courses as part of their degree program.

Program of Study and Graduation Requirements: Requires a “C” grade or better in each of the courses listed.

Course Sequence:

Course Number	Prerequisites	Credits
<u>THM 110 - Introduction to the Hospitality Industry</u>		3 credits
<u>CULA 170 - Elementary Food Preparation, Principles, and Practices</u>		4 credits
<u>CULA 151 - Elementary Baking and Pastry</u>		4 credits
CULA 161 – Food Service Safety and Sanitation		2 credits
HIST 142 - Food History		3 credits
<u>CULA 171 - Quantity Food Preparation</u>		4 credits

Minimum Credits Needed to Graduate: 18

General Education Requirements: All general education requirements necessary for graduation are met through the courses in the program as indicated above. Students who wish to take courses that differ from the general education courses indicated above must complete a course substitution request form. To access the form, login to the [MyCCP portal](#), and in the **Student** tab, under **Electronic Forms**, click on the **Records and Registration Forms** link, then choose **Request For Course Substitution Of Graduation Requirement** link. A [more detailed explanation](#) of the College's general education requirements is also available.

For More Information, Contact: The Division of Business and Technology, Room P2-13, 1700 Spring Garden Street, Philadelphia, PA 19130, Telephone (215) 496-6126; or the College Information Center (215) 751-8010.

Courses and Completion Sequence

The following courses and sequence of courses is designed for the optimal success and completion of the [Culinary Arts I Proficiency Certificate](#) degree/certificate. Any alterations should be discussed with your academic advisor.

Course Number	Credits	Advisory Notes
THM 110 - Introduction to the Hospitality Industry	3 credits	

Course Number	Credits	Advisory Notes
CULA 170 - Elementary Food Preparation, Principles, and Practices	4 credits	Prereq for CULA 171
CULA 151 - Elementary Baking and Pastry	4 credits	
CULA 161 - Food Service Safety and Sanitation	2 credits	
HIST 142 – Food History	3 credits	
CULA 171 - Quantity Food Preparation	4 credits	