

Culinary Arts II Proficiency Certificate

Description: The growing hospitality industry in the city and the region is in need of qualified culinarians. This set of five intermediate and advanced courses is designed for the individual seeking to acquire advanced culinary skills for possible employment within the food service industry as a front-line manager. When completed, the courses earn a Proficiency Certificate and may be applied as stackable credits to the Culinary Arts Associate in Applied Science Degree program.

Student Learning Outcomes:

Upon successful completion of the Culinary Arts II proficiency certificate, students will be able to:

- Use professional written and oral communication skills to communicate effectively in food service operations.
- Identify organizational structures and basic functions of departments within hospitality and food service environments.
- Develop skills in knife, tool, and equipment handling and apply principles of food preparation to produce a variety of food products.
- Operate and care for equipment safely and correctly.
- Apply the basic principles of sanitation and safety in food service operations.
- Use critical thinking skills to assess and correct problems within food preparation, production, presentation, and service.

Entrance Requirements: Students need to have completed the Culinary Arts I Proficiency Certificate as a pre-requisite for entering the Culinary Arts II Proficiency Certificate program.

Culinary Arts II Proficiency Certificate Course Sequence

Course Number	Prerequisites	Credits
CULA 210 - American Cuisine	CULA 151 , CULA 171	4 credits
CULA 211 - Techniques of Garde Manger and International Cuisine	CULA 151 , CULA 171	4 credits
CULA 161 - Food Service, Safety, and Sanitation		2 credits
THM 285 - Dining Room Management	THM 110 , CULA 276 or CULA 171	3 credits
THM 180 - Human Resource Management	THM 110	3 credits

Minimum Credits Needed to Graduate: 16

Successful Completion: Successful completion of the program requires a “C” grade or better in each of the courses listed above.

For More Information, Contact: The Division of Business and Technology, Room P2-14, 1700 Spring Garden Street, Philadelphia, PA. 19130. Telephone (215) 972-6274; or call 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 II Proficiency Certificate](#) degree/certificate. Any alterations should be discussed with your academic advisor

Course Number	Credits	Advisory Notes
CULA 210 - American Cuisine	4 credits	Take with CULA 211
CULA 211 - Techniques of Garde Manger and International Cuisine	4 credits	Take with CULA 210
CULA 161 – Food Service Safety and Sanitation	2 credits	
THM 285 - Dining Room Management	3 credits	
THM 180 - Human Resource Management	3 credits	