Culinary Certificate

Program Information

Degree Type: Certificate
Program Code: CECU
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Locally, where the tourism industry is so important, positions in food preparation and distribution are plentiful. This certificate is designed to develop job entry skills for immediate employment. Coursework in our new Culinary Arts Facility provide the student with the necessary technical background to be a cook in any hospitality facility (restaurant, bake shop, supermarket). Successful certificate completion includes achieving National Restaurant Certification in ServSafe Sanitation. In addition, all certificate credits transfer to the Culinary Arts AAS degree program. *Recommended High School Preparation: Math Functions*

Cr.	Course Title	
1-2	FRESHMAN EXPERIENCE	
3	Introduction to College Writing	
1	Sanitation	
4	Basic Food Preparation I	
4	Basic Food Preparation II	
3	Baking Techniques	
2	Food Specification and Control	
2	Culinary Math Applications	
3	Culinary Arts Internship	
4	Business, Culinary and Hospitality Electives	
27	**Minimum credits required for graduation**	

Recommended First Year	
First Semester	
1-4	HRD100 HRD100A or HRD110
1	CUL125
4	CUL127
3	CUL130
2	CUL135

1	CUL 178 (See Note 2)
2	Business, Culinary or Hospitality Electives (See Note 3)
Second Semester	
4	CUL 128
3	ENG 101
2	CUL141
2	CUL178 (See Note 2)
2	Business, Culinary or Hospitality Electives (See Note 3)

NOTES:

1. In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms ($100+) and a knife set ($300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.

2. Students must be enrolled in CUL 127 to register for 1 credit, enrolled in CUL 128 to register for 2 credits and have completed CUL 128 prior to enrolling for 3 credits. Internship site will be set up with instructor approval.

3. Business, Culinary or Hospitality Electives focus areas:

a. Baking and Pastry: CUL 132, CUL 139

b. Culinary Arts: CUL 134, CUL 142, CUL 148, CUL 149

c. Front of the House: CUL 131, CUL 133, CUL 140, CUL 143

d. All focus areas can be supported by: BUS 102, BUS 103, HOS 181, HOS 193

INDUSTRY CERTIFICATIONS:

1. A student is eligible to obtain industry credentials through the following coursework:

- CUL 125 ServSafe Food Manager

- CUL 143 TIPS Certification

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