Certificate PROFESSIONAL COOKING

The Professional Cooking certificate program prepares students for positions in food service operations such as hotels, country clubs, resorts, restaurants, healthcare facilities, and catering operations.

Students study both theory and practical kitchen applications of the requirements of quality food preparation. Education within this field offers a range of employment opportunities and career progression in the culinary arts, baking, and pastry preparations.

Program Information

Course Sequence and Progression Requirements

A minimum grade of "C" or better is required for all CUL, BKP and HOS-prefixed courses for progression and graduation. Most Professional Cooking (CUL, BKP, HOS) courses are offered only once each year, so following the recommended course sequence is extremely important. Students are required to successfully complete one of the following: ServSafe Manager Food Safety Certification Course, ServSafe Sanitation Certificate, or CUL 104 Introduction to Culinary Arts course before progressing to the second semester.

CURRICULUM SEQUENCE

Course Title	Semester Credit Hours
Introduction to Culinary Arts	3
Kitchen Fundamentals	3
Classical Foundations of Cooking	3
Success in Hospitality Studies	1
Storeroom & Purchasing	3
TOTAL	13
Introduction to Baking and Pastry	3
Nutritional Cooking	3
Culinary Management & Human Resources	3
Cuisine of the Americas	3
TOTAL	12
SCWE in Culinary Arts	3
TOTAL	3
TOTAL CREDIT HOURS	28
	Introduction to Culinary Arts Kitchen Fundamentals Classical Foundations of Cooking Success in Hospitality Studies Storeroom & Purchasing TOTAL Introduction to Baking and Pastry Nutritional Cooking Culinary Management & Human Resources Cuisine of the Americas TOTAL SCWE in Culinary Arts TOTAL

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