

CULINARY PRODUCTION SPECIALIST

Technical Diploma
31-316-2

The Culinary Production Specialist One-Year Technical Diploma gives students the hands-on skills as well as technical and professional knowledge they need to start a career in the culinary industry within restaurants, catering services, hotels, healthcare facilities and schools.

Students are prepared for careers such as Line Cooks, Prep Cooks, Broiler Chefs through in class and practical, on-the-job experiences within the local food industry.

Program Outcomes

- Apply principles of safety and sanitation in food service operations.
- Apply basic principles of nutrition.
- Demonstrate basic culinary skills.
- Assist in food service management.
- Plan menus.
- Explore food service financial information.

Graduates have found employment as

- Prep Cooks/Cooks
- Line Cooks
- Broiler Chefs or Garde Managers
- Sous Chefs
- Executive Chefs or Owner/Operators

Semester 1		Credits
316-104	Food Quantities and Measures	1
316-109	Quantity Production of Soups, Salads, and Dressings	4
316-111	Culinary Externship Adv I	4
316-131	Advanced Cuisine	2
316-147	Food Service Sanitation	2
Credits		13
Semester 2		
316-112	Culinary Externship Adv II	5
316-114	Quantity Production of Entrees, Sauces and Vegetables	4
316-136	Catering, Special Events and Contract Food Service	2
316-164	Global Cuisine	2
Credits		13
Total Credits		26