

CULINARY PRODUCTION LINE COOK



30-316-4

The Culinary Production Line Cook 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.

- Enforce health and safety standards
- Demonstrate food prep skills
- Adapt procedures to meet changing needs
- Manage food storage, inventory and cost control

| Semester 1 | | Credits |
|----------------------|---|----------------|
| 316-104 | Food Quantities and Measures | 1 |
| 316-109 | Quantity Production of Soups, Salads ,and Dressings | 4 |
| 316-147 | Food Service Sanitation | 2 |
| 531-102 | Emergency Procedure-Work Place | 1 |
| 316-108 | Food Science I | 3 |
| Credits | | 11 |
| Semester 2 | | |
| 316-114 | Quantity Production of Entrees, Sauces and Vegetables | 4 |
| 316-136 | Catering, Special Events and Contract Food Service | 2 |
| 316-131 | Advanced Cuisine | 2 |
| 316-115 | Nutrition | 2 |
| 316-107 | Culinary Internship | 1 |
| Credits | | 11 |
| Total Credits | | 22 |