

# ADVANCED CULINARY ARTS, CERTIFICATE OF ACHIEVEMENT (C)

## Overview

The Certificate of Achievement in Advanced Culinary Arts (C in Advanced Culinary Arts) prepares students for employment in the hospitality industry. There are on-campus labs (cafeteria, coffee shop, Gourmet Dining Room, etc.) available for students to practice what they have gained in lecture/theory. The department mission contributes to the Mission of the College which includes "Success for all students as they earn a degree or certificate, prepare for transfer, or gain the occupational competence and academic skills needed to advance in their careers." We provide skills that pay bills!

Positions that student can expect to find upon graduation include:

- Banquet Chef; Certified Executive Chef (CEC); Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook.
- Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor, Restaurant Manager.
- Appetizer Preparer, Back Line Cook, Banquet Cook, Breakfast Cook, Broil Cook, Cook, Fry Cook, Grill Cook, Line Cook, Prep Cook (Preparation Cook).
- Car Hop, Deli Clerk (Delicatessen Clerk), Deli Worker (Delicatessen Worker), Dietary Aide, Food Service Assistant, Food Service Worker, Prep Cook (Preparation Cook), Sandwich Artist, School Cafeteria Cook, Server.
- Baker, Bakery Clerk, Bakery Manager, Cake Decorator, Dough Mixer, Machine Operator, Mixer, Pastry Chef, Processor, Scaler.

## Requirements

### Certificate of Achievement Requirements

Complete all Department Requirements for the Certificate of Achievement with a cumulative grade point average (GPA) of 2.0 or better or "Pass" in all courses required. Candidates for a Certificate of Achievement are required to complete at least 20% of the department requirements through SBCC.

Code	Title	Units
<b>Department Requirements</b>		
CA 134	Hospitality Supervision	2
CA 204	Advanced Restaurant and Culinary	4
CA 215	Modern Food: Style, Design, Theory and Production	2
CA 261	Restaurant Ownership	2
Complete 8 units from the following:		8
CA 111	Hospitality Controls	
CA 113	Hospitality Sanitation And Safety	
CA 201	Wines	
CA 211	Garde Manger	
CA 212	Charcuterie	

CA 213	Food Preservation
CA 214	Advanced Artisan Baking
CA 226	Contemporary Baking
CA 230	Food Service: Nutrition
CA 236	Meat Analysis
CA 238	Advanced Sauce Making
CA 270	Advanced Pastry Arts

**Total Units**

**18.00**

## Learning Outcomes

1. Apply the concepts and techniques of sanitation to a food service environment.
2. Demonstrate the use of proper purchasing, storage and costing techniques to profitably operate a fine dining establishment.
3. Demonstrate the ability to work in a variety of dining room environments as a bus-person, waiter, table captain and sommelier.
4. Describe the skills and knowledge needed to be a lead cook, saucier, sous-chef, assistant pastry chef in a food service establishment
5. Articulate the knowledge needed to be a supervisor in a food service establishment.

## Recommended Sequence

Make an appointment with your SBCC academic counselor through Starfish to create a Student Education Plan that reflects a recommended course sequence for this program that is tailored to your individual needs.

How to schedule an Academic Counseling appointment ([http://www.sbccc.edu/starfish/howtos/starfish\\_appt\\_how\\_to.pdf](http://www.sbccc.edu/starfish/howtos/starfish_appt_how_to.pdf)).