

CULINARY ARTS CERTIFICATE

Program code: CULI-CC

Location: Gateway, Manchester, Naugatuck Valley, Norwalk

Program Description

The Culinary Arts Certificate program is the first step toward pursuing a career in commercial food preparation. Academic credits from this program may be transferred to associate degree programs in other CT State Hospitality Programs.

The American Culinary Federation Education Foundation, Inc. Accrediting Commission/Committee accredits the Culinary Arts and Foodservice Management programs. Along with classroom and laboratory study, students will participate in an individually planned, 150 or 300-hour cooperative work experience course, earning credit toward graduation while employed. Graduates may transfer credits and earn baccalaureate degrees at various institutions of higher learning. Students may enroll in this program full or part-time, day or evening.

Graduates from Accredited programs may apply to the American Culinary Federation (ACF) to become a Certified Fundamentals Cook®, Certified Culinarian®, both nationally recognized certifications. The American Culinary Federation Education Foundation, Inc. Accrediting Commission/Committee accredits the Culinary Arts and Foodservice Management programs.

Recent Culinary Arts program data regarding graduation rates, post-graduation employment, and internship placement can be viewed at this link (<https://catalog.ctstate.edu/mime/media/24/2213/Culinary+Arts+Outcomes+to+publish.pdf>).

Learning Outcomes

Upon successful completion of all Culinary Arts certificate program requirements, graduates will:

1. Professionalism: Summarize basic principles and concepts of the hospitality industry with its varied career tracks, and apply personal skills, including but not limited to adherence to accepted professional standards and codes of conduct.
2. Leadership: Develop and meet the highest standards of professionalism in ethical standards and behavior in management.
3. Teamwork: Recognize the importance of working groups, mutual responsibility, and diversity of thought to effective outcomes.
4. Culinary Skills: Analyze theory and techniques skills of food preparation and presentation.
5. Safety and Sanitation: Safely operate commercial kitchen equipment in an efficient manner and apply safety and environmental sanitation standards of foodservice operations to obtain a ServSafe® certificate.
6. Service: Analyze methods of service and management principles for all hospitality operations and learn beverage service through varied styles and menu offerings.
7. Cost Controls: Apply basic accounting principles and procedures in the acquisition, costing and inventory controls related to the hospitality and food service industry.
8. Technology: Apply technology to food service and hospitality operations.

9. Baking Skills: Develop knowledge and skills in basic baking and pastry arts.
10. International Cuisine: Study world cuisines in contemporary cooking as well as their cultural impact on current culinary trends.
11. Production: Prepare a business plan which includes menu design, execution and production, which includes catering, classical cold foods preparation, carvings and displays.
12. Classical Techniques: Learn the basics of classical techniques in culinary and pastry arts and how they apply to current trends.
13. Nutrition: Analyze theory of nutritional standards and how they can be applied to various food service operations.
14. Cooperative Experience: Transfer knowledge and apply skills in a production environment to obtain experience in the food service industry.

Industry Certifications Offered within program: ServSafe® Food Protection Manager, and TIPS® Training Industry Certifications prepared for by program: Certified Fundamentals Cook®, Certified Culinarian.

Certificate Requirements

Code	Title	Credits
HOSP 1101	Principles of Food Preparation	3
HOSP 1103	Principles of Baking I	3
HOSP 1109	Food Safety Certification	1
HOSP 1212	Advanced Food Preparation	4
HOSP 1135	Service Management	3
NTRN 1002 or BIO 1011	Nutrition I: Principles of Nutrition Introduction to Nutrition	3
HOSP 2201	International Foods	4
HOSP 2210	Catering Management	4
HOSP 1215	Principles of Baking II	3
HOSP 2294	Cooperative Education/Work Experience	3
Total Credits		31