



CULINARY ARTS CERTIFICATE PROGRAM

● **TIME:** 6 months ● **TOTAL:** \$8,450

This unique program provides students with training on the foundational skills to be successful in a professional kitchen. Hands-on, practical learning experience prepares students to launch or advance their career through the same principles taught in professional culinary schools around the world.

WHO SHOULD ATTEND:

This program prepares future chefs and assistants, provides courses for students desiring personal enrichment, and enhances the skills and professional qualifications of chefs and cooks currently employed in the industry.

FEATURES:

- Small class size
- Professional kitchen facilities
- Complete program quickly – 6 months part-time in the evening
- Optional externship opportunities
- Chef uniform and knife kit included



Program Curriculum:

- Understand basic food and kitchen safety and sanitation
- Select, handle and maintain a knife and demonstrate knife cuts
- Identify, describe and apply dry-heat and moist-heat cooking methods
- Explain and demonstrate stock, short stock, and broth production
- Demonstrate knowledge and application of seasoning and flavoring
- Explain and apply principles of plating
- Determine and evaluate basic nutrition in foods and specialty diets
- Explain and demonstrate principles of egg cookery, salad production and vegetable cookery
- Prepare and present a variety of classic and contemporary sauces
- Explain and demonstrate principles of meat/poultry/fish and pasta/legume/grain cookery
- Demonstrate knowledge of basic bread, baking, and gluten functions
- Demonstrate knowledge and application of basic pastry and chocolate use
- Demonstrate and apply knowledge of plant-based and dairy-free diets