Culinary Arts Certificate: Program Outcomes

Upon completion of this program, graduates will be prepared to:

1. Cook and moist cook: meats, poultry, fish, vegetables, and starch products.
2. Demonstrate the ability to fabricate: meat, poultry, and fish.
3. Produce clear, cream, puree and other popular soups, the Mother Sauces as well as Sub Sauces, compound sauces, and other popular sauces.
4. Prepare pates, galantines, sausages, and timbales.
5. Use design principles when presenting food items.
6. Demonstrate and understand proper sanitation procedures.
7. Identify principles relating to baking ingredients, procedures, and methods.
8. Utilize baking equipment and ingredients in the preparation of yeast and quick breads, cookies, pies, pastries, puddings, and desserts.
9. Create a menu and set up food service controls.
10. Design a restaurant based on a student-designed menu.
11. Demonstrate the cooking principles and ingredients used in the preparation of European and selected Asian countries.
12. Create, organize, and execute buffet menus.
13. Demonstrate the ability to understand and utilize proper nutritional guidelines in the design and production of menu items.
14. Produce accurate food computations and demonstrate an understanding of weights and measure.
15. Construct and organize an inventory program.
16. Demonstrate an understanding of restaurant laws and codes.
17. Demonstrate proper table service techniques.
18. Demonstrate effective college-level communication skills in both written and verbal form.
19. Demonstrate organizational and critical thinking skills for effective communication.