

CULINARY ARTS, CERTIFICATE OF COMPLETION

The Certificate of Completion Culinary Arts program prepares students for the culinary world by offering chef training (basic and advanced) as well as restaurant management skills without the 17 academic credits. After studying the fundamentals of classical and contemporary cuisine and restaurant procedures, students will develop advanced skills in *garde manger* and *a la carte* cooking. The graduate will have the necessary training to work in a variety of entry-level cooking positions such as prep cook and line cook.

ENTRY REQUIREMENTS

For application and fee information, contact OCCI Admissions at 541-888-7195.

GAINFUL EMPLOYMENT DISCLOSURE

Southwestern is required by federal regulations to disclose information related to the College's educational programs that lead to gainful employment in a recognized occupation. This information is intended to provide students the opportunity to measure employment outcomes associated with certificate programs.

Gainful employment information for the Certificate of Completion Culinary Arts can be found online at <https://www.socc.edu/images/ge/culinary.html>.

GRADUATION REQUIREMENTS

Students must complete a minimum of 73 credit hours with a cumulative Grade Point Average (GPA) of 2.0 or better. All courses in the program must be completed with a grade of 'C' or better. One course must be completed at Southwestern before the Certificate of Completion is awarded.

Complete the graduation application process one term prior to the term of completion (e.g., spring term graduates must apply during winter term).

PROGRAM STUDENT LEARNING OUTCOMES

Upon successful completion of this program the student will be able to:

- Demonstrate understanding of safe and effective kitchen equipment use and maintenance.
- Demonstrate expert-level operation of professional kitchen tools and equipment.
- Demonstrate knife skills, knife sharpening techniques, handling a steel, and cutting techniques.
- Understand the basic principles for using seasoning and flavoring to create good tasting food.
- Obtain ServSafe Certification.
- Demonstrate food preparation for the following cooking methods - saute, broil, grill, braise, deep and stir fry, and poach.
- Become familiar with regional and international cuisine. Develop an appreciation for native products, herbs, and foods.

- Understand the basic principles of emulsification and all aspects of the elements of cold food pantry.
- Describe and apply the principles of nutrition to maximize nutrient retention in food preparation.

PROGRAM GUIDE

Course	Title	Credits
First Year		
Fall		
CRT2000	Introduction Professional Cooking	5
CRT2001	Basic Food Preparation	6
CRT2002	Intro Food and Beverage Industry	1
CRT2015	Sanitation and Safety for Managers	3
Credits		15
Winter		
CRT2003	Baking and Pastry for Culinary Arts	6
CRT2005	Menu Planning and Design	1
CRT2007	Inventory Control and Purchasing	1
CRT2016	Culinary Nutrition ¹	3
CRT2050	Regional and International Cuisine	6
Credits		17
Spring		
CRT2012	A La Carte I	6
CRT2013	A La Carte II	6
CRT2017	Restaurant Management Supervision	3
CRT2018	Culinary Arts Career Planning	1
Credits		16
Second Year		
Summer		
CRT2004	Introduction Vineyards and Beverage	2
CRT2006	Restaurant Layout and Design	2
CRT2038	Applied Visual Principles	1
CRT2060	Garde Manger	8
Credits		13
Fall		
CRT280C2	CWE: Culinary Arts	12
Credits		12
Total Credits		73

¹ FN225 may be substituted for CRT2016.