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.

GRADUATION REQUIREMENTS

Students must complete a minimum of 72 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		
CRT100	Culinary Foundations I	5
CRT105	Culinary Foundation II	5
CRT110	Intro to Food and Beverage	3
CRT115	Sanitization & Safety for Managers	3
	Credits	**16**
Winter		
CRT125	Baking & Pastry for Culinary Arts	5
CRT130	Menu Planning & Inventory Control	2
CRT135	Culinary Nutrition [1]	3
CRT140	International Cuisine	5
	Credits	**15**
Spring		
CRT145	Restaurant Management & Supervision	3
CRT150	American Cuisine	6
CRT155	Garde Manger	6
	Credits	**15**
Second Year		
Summer		
CRT160	Craft of Beverage Service	3
CRT165	Restaurant Service	8
BA150	Introduction to Entrepreneurship	3
	Credits	**14**
Fall		
CRT280C1	Directed Practice: Culinary Arts	6
	Credits	**6**
Winter		
CRT280C1	Directed Practice: Culinary Arts	6
	Credits	**6**
	Total Credits	**72**

[1] FN225 may be substituted for CRT135.