



2026-2027 Certificate

Certificate: **BASIC COOKING SKILLS (61-316-4)**

Credits: **12 Credits**

Description: This certificate focuses on the general study of cooking and related culinary arts that will prepare individuals for a variety of jobs within the food service industry. Coursework includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food service management.

Related program: Culinary Arts

The sequence shown is the recommended path to completion. Courses will be scheduled in the terms indicated here.
All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.
Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).

REQUIRED COURSES

NOTE: Requisites (prereq- before/coreq-with)
R-D = Racine Day, E-D = Elkhorn Day F=Fall, S=Spring

✓	Term One	Credits	Prerequisite	Corequisite	R-D	E-D
	316-150 Culinary Basics	4		316-170	F	F
	316-170 Sanitation and Hygiene	1			F	F
✓	Term Two					
	316-152 Intermediate Culinary	4	316-150 OR 316-131; 316-170		S	S
	316-153 Garde Manger-Cold Kitchen	3	316-150 OR 316-131; 316-170		S	S
	Total Credits	12				

ADDITIONAL REQUIREMENTS

Students who are interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 48 credits. Please see your academic advisor for details.

NOTES:

A knife kit and uniform are required for 316 courses.

Students must pass all 316 Culinary courses with a C or better to move on to the next course. See your advisor for more information.

Review the technical standards for this program at www.gtc.edu/forms. An acknowledgement of these standards will be completed within the online application.

NOTE: Students must complete the certificate program with a cumulative GPA of 2.0 or above.