



2017-2018 Certificate

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

Credits: **10 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

Campuses Available: Racine Campus

REQUIRED COURSES

✓	<u>Semester One</u>	<u>Credits</u>	<u>Prerequisite</u>	<u>Corequisite</u>
☐	316-109 Short Order Deli*	3		316-131; 316-170
☐	316-130 Nutrition*	2		
☐	316-131 Culinary Skills I*	4		316-170
☐	316-170 Sanitation and Hygiene*	1		
☐				
Total Credits		10		

ADDITIONAL REQUIREMENTS

Students must submit all health and immunization forms prior to the first day of attending classes marked with an (*).

Students who are interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 53 credits. Please see your academic advisor for details.

*This certificate was previously listed as 90-316-1 Basic Cooking Skills.