

PREP COOK CERTIFICATE OF ACHIEVEMENT



The Prep Cook certificate prepares the student who has no exposure to the field and those with limited experience to immediately enter any food service operation in a prep cook entry-level position with greater opportunity for advancement. The food service industry offers unlimited career opportunities and valuable experience. The foundation courses that can be completed in one or two semesters may lead to a Certificate of Achievement in Culinary Arts or with general education courses, an Associate of Science Degree in Culinary Arts.

Note: All courses must be completed with a letter grade of "C" or higher or "Pass."

Code	Title	Units
CA-160	Banquet Service Production	3
CA-165	Sanitation for Food Service	1
CA-169	Essential Skills for Culinary Arts	3
CA-172	Principles of Soup, Stock and Sauce Preparation	3
CA-180	Advanced Food Preparation for Fine Dining	3
Total Units		13

Certificate of Achievement

Any student who chooses to complete only the requirements listed above qualifies for a Certificate of Achievement in Prep Cook. An official request must be filed with the Admissions and Records Office prior to the deadline as stated in the Academic Calendar.