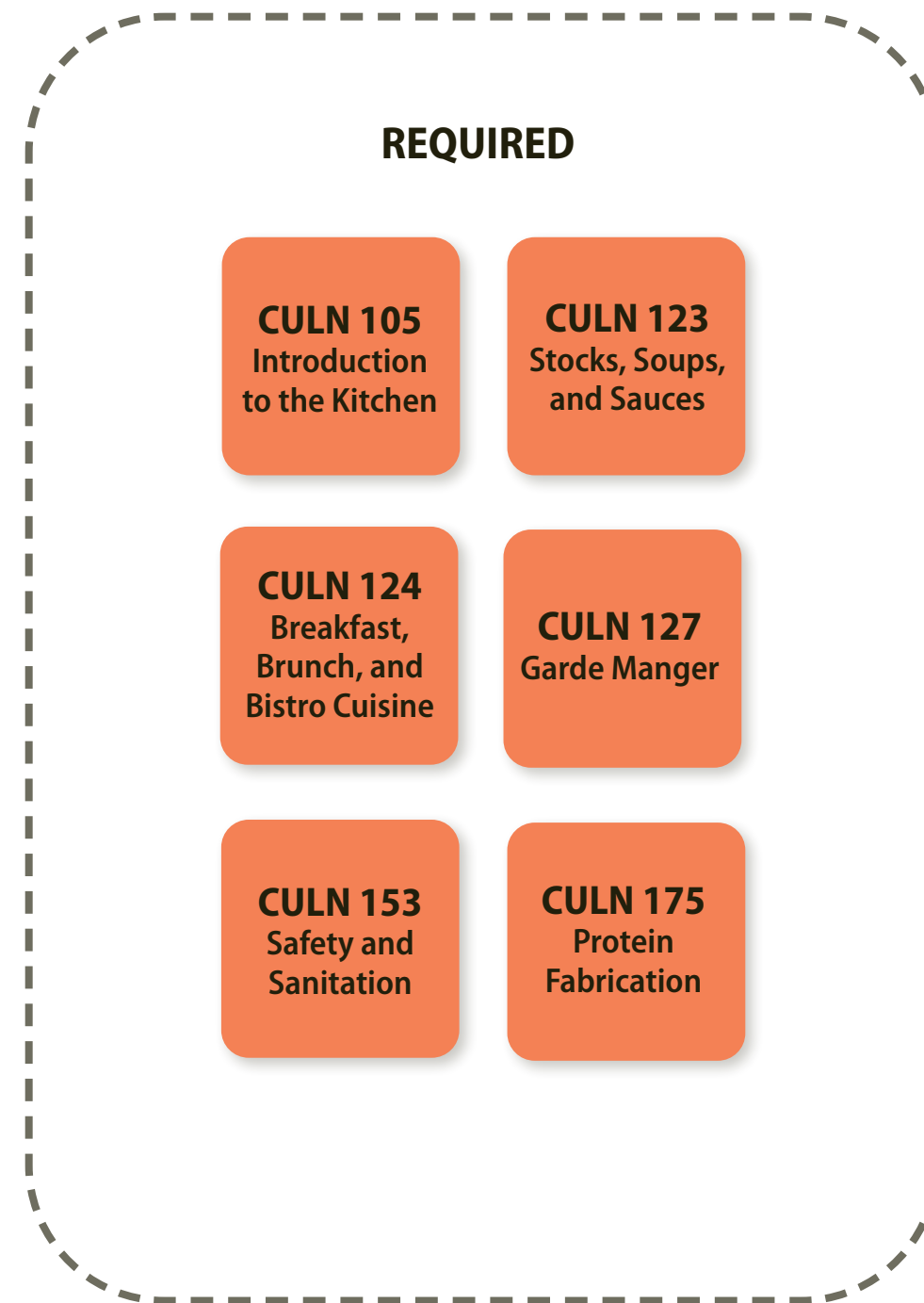
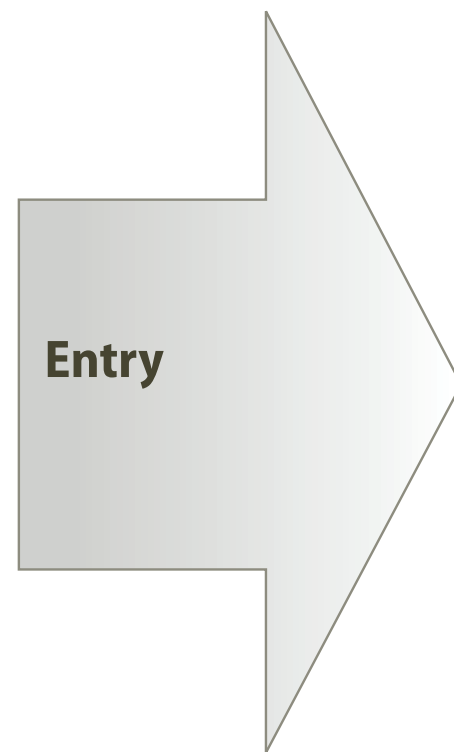
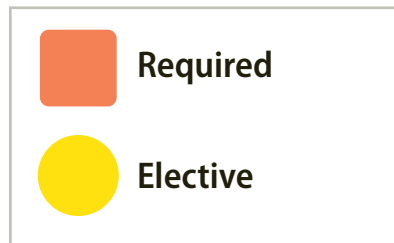


# Culinary Arts Foundation Certificate of Accomplishment



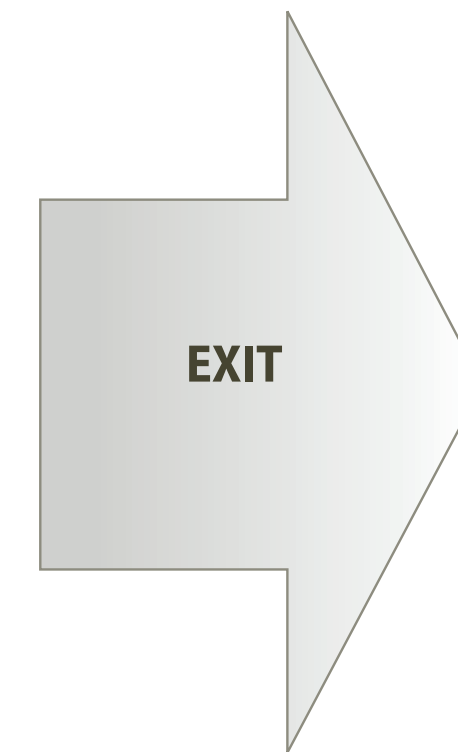
**total minimum required units 12**



## PROGRAM LEARNING OUTCOMES

Students completing this program will be able to

1. Select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
2. Explain proper health and safety procedures in the kitchen environment
3. Identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
4. Demonstrate different types of cooking and protein fabrication methods.
5. Identify and prepare basic stocks, soups, and sauces
6. Demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with culinary equipment.
7. Describe properties and functions of various ingredients and produce a variety of egg-based dishes, sandwiches, salads, casseroles, creams, cold and hot hors d'oeuvre, and appetizers.



## Careers in

- Baking & Pastry Foundations
- Culinary Arts Foundations
- Catering Operations

You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see:  
<https://www.dvc.edu/enrollment/transfer/index.html>

For information on careers in this field see:  
<https://www.dvc.edu/enrollment/career-employment/index.html>

5-26-2021