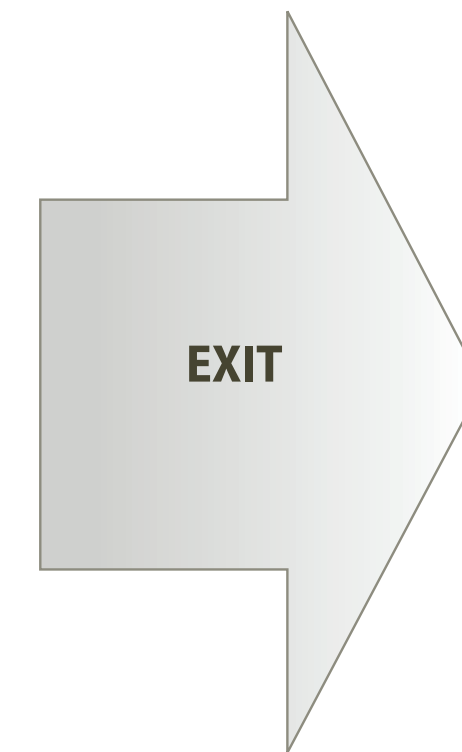
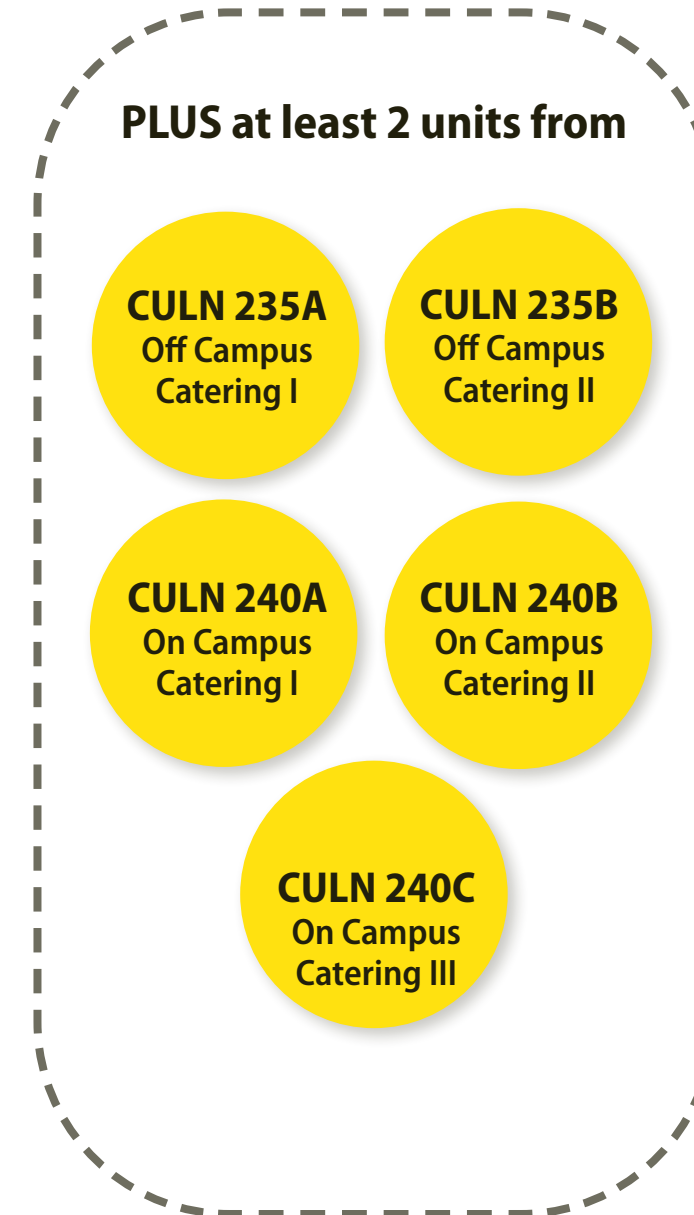
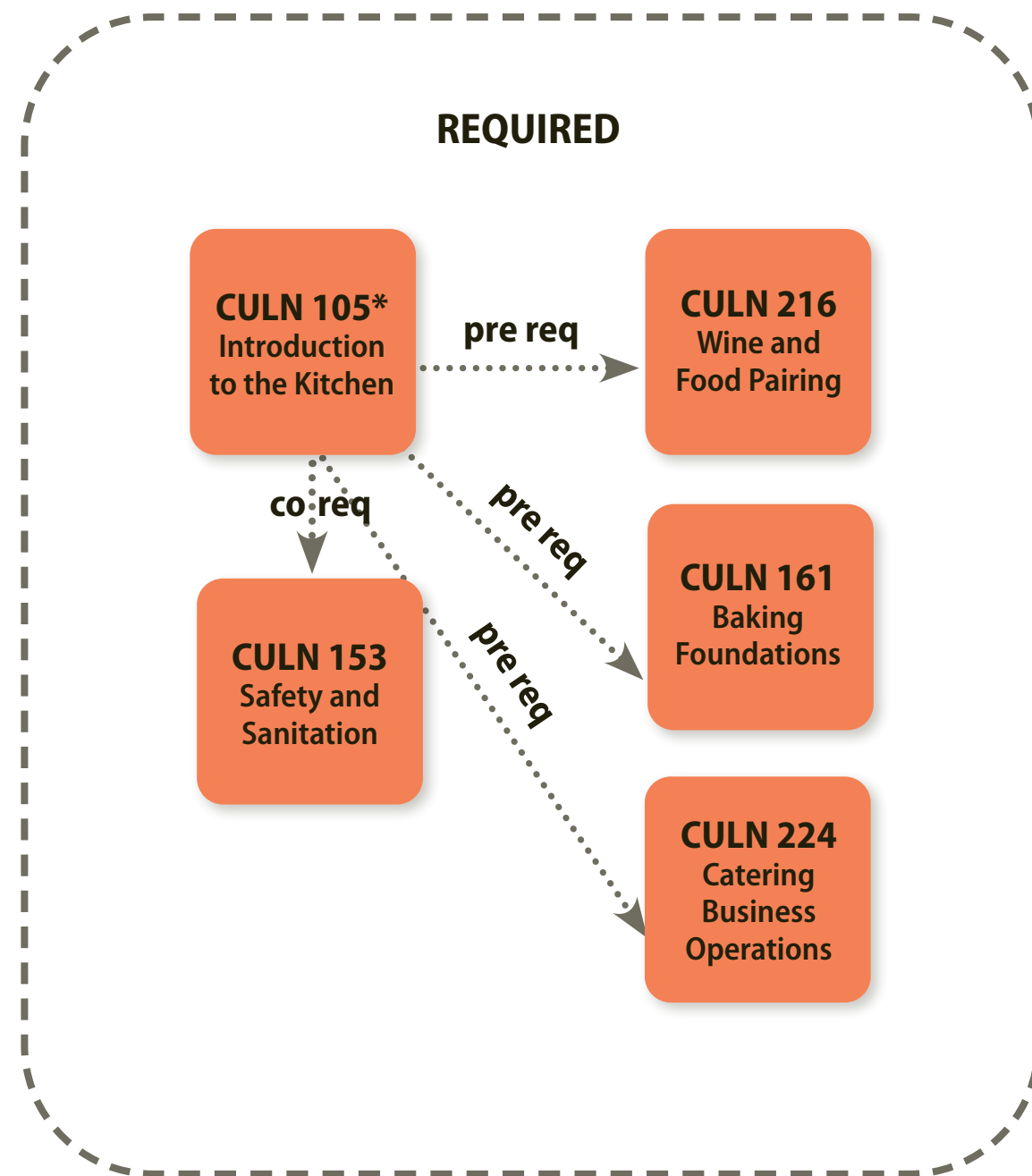
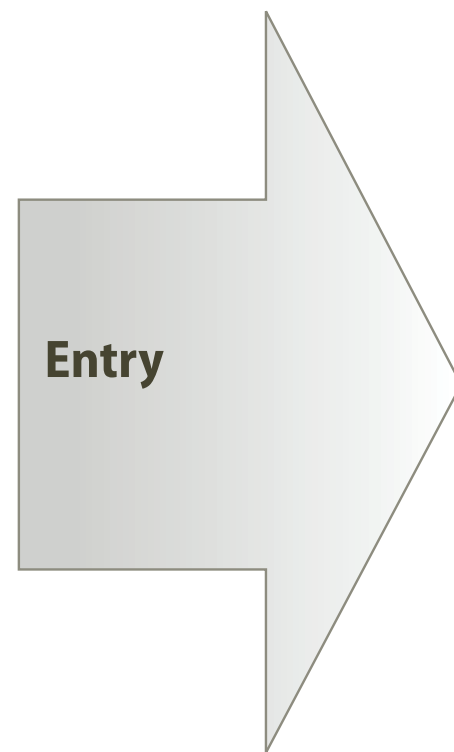


# Catering Operations Certificate of Accomplishment



**Careers in**  
• Culinary Arts

## PROGRAM LEARNING OUTCOMES

Students completing this program will be able to

1. Explain typical career ladders for employees in the hospitality industry.
2. Select and explain the use of the appropriate kitchen equipment for specific kitchen tasks.
3. Explain proper health and safety procedures in the kitchen environment.
4. Identify critical control points during all food handling processes as a method to minimize the risk of food-borne illness.
5. Demonstrate different types of cooking methods.
6. Identify and prepare basic stocks, soups, and sauces.
7. Demonstrate the following tasks: follow a standard recipe, use standard weights and measures, and perform basic skills with culinary equipment.
8. Describe properties and functions of various ingredients and interpret recipes and produce cookies, quick breads, pies, cakes, creams, custards and sauces, and meringues.

■ Required  
● Elective  
 \* This course has prerequisites.

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>