

Culinary Certificate

CUL.CA

CODE	COURSE	CREDITS	CODE	COURSE	CREDITS
First Semester			Second Semester		
FNS-105	Introduction to Nutrition	3	FNS-210	Food Service Operations	3
FNS-110	Food Service Management	3	FNS-230	Culinary Technology Rotation	3
HTS-101	Introduction to Hospitality	3	HTS-205	Meeting & Special Event Planning	3
		9			9
				Approved Culinary Credits^{1,2}	12
				Total Minimum Credits	30

¹ Students must receive prior approval from the Hospitality Technology advisor to transfer culinary credits.

² Students will receive 12 culinary credits after completing the 18 credits in this certificate.

Note: Students need to be prepared for college level math, reading and writing.

PROGRAM DESCRIPTION

This certificate of achievement prepares students for entry-level positions in the food service industry, which includes restaurants, long-term care facilities, child care centers, community centers, hotels and casinos.

PROGRAM GOALS

- To prepare students to seek entry-level employment in the food service industry.
- To prepare students to pursue an associate degree for those who wish to further their education.

PROGRAM STUDENT LEARNING OUTCOMES

At the end of the program, the graduate will be able to:

1. Analyze the needs of clients via use of pertinent information such as demographics and health concerns.
2. Identify and apply appropriate and reliable sources of information in regards to food safety and sanitation.
3. Describe skills needed to be an effective manager and culinary professional.
4. Demonstrate the leadership skills that are necessary to supervise employees in the culinary industry.
5. Apply basic core knowledge of hospitality industry including terminology and techniques used by culinary professionals.

SPECIAL PROGRAM INFORMATION

Schedule an appointment with program coordinator for course selection.

EMPLOYMENT OPPORTUNITIES

This certificate of achievement prepares students for entry level positions in the food service industry, which includes restaurants, long-term care facilities, child care centers, community centers, hotels and casinos.

CONTACT PERSON

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THIS PROGRAM IS NOT APPROVED FOR FINANCIAL AID

Highlights

According to the Occupational Outlook Handbook, occupations in culinary areas will have the largest new job growth through 2016. The median annual salary for a professional in the culinary field was 34,347.