

# PROFESSIONAL COOK - LEVEL ONE CERTIFICATE

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In the Culinary Arts Certificate program, graduates master solid foundational culinary skills, making them eligible for entry-level positions in restaurants, catering services, and other culinary establishments. This program is a valuable credential for those eager to start their culinary careers with a practical and targeted approach.

## Stackable Credentials

- Associate of Applied Science-Culinary Arts (<http://coursecatalog.com.edu/catalog/areas-of-study/consumer-service/culinary-arts-aas/#fulltimescheduletext>)
- Certificate-Professional Cook (p. 1)

## Full-Time Student Schedule

Course	Title	Semester Credit Hours
<b>First Year</b>		
<b>Semester #1</b>		
CHEF 1205	Sanitation and Safety	2
CHEF 1301	Basic Food Preparation	3
CHEF 2301	Intermediate Food Preparation	3
PSTR 1301	Fundamentals of Baking	3
<b>Semester Credit Hours</b>		<b>11</b>
<b>Semester #2</b>		
CHEF 1310	Garde Manger	3
IFWA 1318	Nutrition for the Food Service Professional	3
RSTO 1313	Hospitality Supervision	3
RSTO 1304	Dining Room Service	3
<b>Semester Credit Hours</b>		<b>12</b>
<b>Total Semester Credit Hours</b>		<b>23</b>