

Cooking Skills

Certificates of Completion and Certificate of Achievement

A Certificate of Achievement is awarded to any student who completes any combination of two of the following Certificates of Completion:

Major Area Requirements

Cooking I - Certificate of Completion

FOOD 102	Food Service	4 credits
FOOD 111	Cooking Theory	5 credits
FOOD 112	Food Production	4 credits
FOOD 120	Kitchen Set-Up	2 credits

Cooking II - Certificate of Completion

FOOD 103	Food Service	4 credits
FOOD 113	Cooking Theory	5 credits
FOOD 114	Food Production	4 credits
FOOD 121	Kitchen Set-Up	2 credits

Cooking III - Certificate of Completion

FOOD 104	Food Service	4 credits
FOOD 115	Cooking Theory	5 credits
FOOD 116	Food Production	4 credits
FOOD 122	Kitchen Set-Up	2 credits

Cooking IV - Certificate of Completion

FOOD 105	Food Service	4 credits
FOOD 117	Cooking Theory	5 credits
FOOD 118	Food Production	4 credits
FOOD 123	Kitchen Set-Up	2 credits

Total Credits Required for Culinary Arts (Cooking)

Certificate of Achievement **30 credits**

Dining Room Service

The Dining Room Service program is designed so that students can enter in any quarter. With the completion of FOOD 131, 132, and 133, students will have the necessary entry-level job skills to work as a waiter or waitress.

Students can continue with FOOD 290, Special Projects, an advanced course in American, French, Russian, and Flambe' service. Students will also learn dining room management and cashing and do some special research in the areas of wine service and mixology.

Main Area Requirements

FOOD 131	Dining Room Theory	4 credits
FOOD 132	Dining Room Production	5 credits
FOOD 133	Dining Room Service	5 credits

College Abilities

Clark College has identified six college-wide abilities that help students apply what they learn. The core abilities are taught across the curriculum and students continually practice and improve their skills in the six areas.

Communication

The ability to understand and deliver written, spoken and visual communication clearly and accurately.

Critical Thinking/Problem Solving

The ability to formulate, evaluate and synthesize facts, data, ideas, assumptions, values and points of view.

Effective Citizenship

The ability to identify community issues; evaluate and respect various opinions and values; and articulate one's own perspective.

Global/Multicultural Perspectives

The ability to identify, analyze and demonstrate how culture shapes world perceptions, values and behaviors.

Lifelong Learning

The ability to set and revise goals, access resources and assume responsibility for one's own learning.

Information/Technology

The ability to identify resources; retrieve and manage data; interpret, evaluate and use information; and adapt to changing technologies.



Clark College does not discriminate on the basis of race, color, national origin, sex, disability, age, religion, sexual orientation, gender identity, gender expression, political affiliation, creed, disabled veteran status, marital status, honorably discharged veteran or Vietnam-era veteran status in its programs and activities.

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Culinary Arts

Cooking/Restaurant Management



- Certificate of Proficiency in Cooking and in Restaurant Management
- Associate in Applied Science Degree in Cooking/Restaurant Management
- Associate in Applied Technology Degree in Cooking/Restaurant Management
- Dining Room Service



Cooking/Restaurant Management

Commercial preparation and service of food is the world's largest industry, employing many skilled men and women. The principles and practices of restaurant cuisine are studied in the day-to-day operation of the Clark College kitchen. The program teaches the skills of preparing meats, salads, desserts, vegetables, sauces, all the standard recipes, and also a great variety of gourmet dishes. Students get practice in buying supplies, cutting meats, utilizing all materials economically, and maintaining and controlling inventory accounts, writing menus, security controls, supervision of employees, and every phase of cost controls. Advanced placement is awarded to students with prior culinary arts schooling.

Students must complete all major area courses with a minimum grade of "C" or better in order to successfully complete the program and earn the award.

Refer to the Degree & Certificate Requirements section in the Clark College Catalog to identify the courses needed to satisfy the General Education Requirements.

Cooking—Option I

Certificate of Proficiency

Students must complete **three** of the four quarters listed below plus an additional nine credits of coursework. See the Suggested Extra Courses.*

Major Area Requirements

First Quarter (Fall)

FOOD 102	Food Service	4 credits
FOOD 111	Cooking Theory	5 credits
FOOD 112	Food Production	4 credits
FOOD 120	Kitchen Set-Up	2 credits

Second Quarter (Winter)

FOOD 103	Food Service	4 credits
FOOD 113	Cooking Theory	5 credits
FOOD 114	Food Production	4 credits
FOOD 121	Kitchen Set-Up	2 credits

Third Quarter (Spring)

FOOD 104	Food Service	4 credits
FOOD 115	Cooking Theory	5 credits
FOOD 116	Food Production	4 credits
FOOD 122	Kitchen Set-Up	2 credits

Fourth Quarter (Summer)

FOOD 105	Food Service	4 credits
FOOD 117	Cooking Theory	5 credits
FOOD 118	Food Production	4 credits
FOOD 123	Kitchen Set-Up	2 credits

Total Credits Required **63 credits**

(including General Education Requirements)

Suggested Extra Courses *

Select a minimum of 9 credits

FOOD 134	Soups and Sauces	3 credits
FOOD 140	Wine Appreciation	3 credits
FOOD 199	Cooperative Work Experience	1-5 credits
FOOD 235	Beginning Meat Cutting	3 credits
FOOD 236	Intermediate Meat Cutting	3 credits
FOOD 237	Advanced Meat Cutting	3 credits
FOOD 290	Special Projects	1-12 credits

Restaurant Management—Option II

Certificate of Proficiency

In addition to completing all courses for the Certificate of Proficiency—Cooking (Option I), students must also complete **three** of the four quarters listed below.

Major Area Requirements

Fifth Quarter (Fall)

FOOD 223	Management Theory	5 credits
FOOD 240	Restaurant Management	8 credits
FOOD 250	Advanced Kitchen Set-Up	2 credits

Sixth Quarter (Winter)

FOOD 225	Management Theory	5 credits
FOOD 241	Restaurant Management	8 credits
FOOD 251	Advanced Kitchen Set-Up	2 credits

Seventh Quarter (Spring)

FOOD 227	Management Theory	5 credits
FOOD 242	Restaurant Management	8 credits
FOOD 252	Advanced Kitchen Set-Up	2 credits

Eighth Quarter (Summer)

FOOD 229	Management Theory	5 credits
FOOD 243	Restaurant Management	8 credits
FOOD 253	Advanced Kitchen Set-Up	2 credits

Total Credits Required **108 credits**

(including General Education Requirements)

Cooking/Restaurant Management

Associate in Applied Science Degree

In addition to completing all courses for the Certificate of Proficiency—Cooking (Option I) AND the Certificate of Proficiency—Restaurant Management (Option II), students must also complete all other requirements as prescribed in the Degree & Certificate Requirements section of the Clark College Catalog.

Total Credits Required **120-123 credits**

(including General Education Requirements)

Cooking/Restaurant Management

Associate in Applied Technology Degree

In addition to completing the major area requirements for the Certificate of Proficiency—Cooking (Option I) AND the Certificate of Proficiency—Restaurant Management (Option II), students must also complete all other requirements as prescribed in the Degree & Certificate Requirements section of the Clark College Catalog.

Total Credits Required **105 credits**

(including General Education Requirements)

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