

CULINARY INSTITUTE OF THE PACIFIC PROGRAMS

Introduction: The College offers an array of Culinary Institute of the Pacific programs to the public. Degree and certificate programs prepare students for a wide range of positions in the workplace, from entry level to managerial. The College's transfer programs prepare students for transfer to four-year institutions. Also, the college demonstrates its commitment to lifelong learning through a series of continuing education offerings aimed at the general public, industry professionals, current students, and alumni.

Degree/Certificate Programs: Three AS degree options are offered in Culinary Arts (Culinary Arts, Pastry Arts, and Institutional Food Service Management). A Certificate of Achievement is offered in Culinary Arts. Certificates of Completion are offered for Culinary Arts, Culinary Competition, Dining Room Service, and Pastry Arts. Some programs may be completed during evenings and/or weekends.

Transfer Programs: The College provides transfer advising and support for students who plan to transfer to baccalaureate institutions such as the University of Hawai'i – West O'ahu, the University of Hawai'i at Hilo, University of Hawai'i at Mānoa, or Hawaii Pacific University. General information about transferring can be found in this catalog in the Transfer Advising section. For more information contact a Culinary Institute of the Pacific counselor.

Mission: Our mission is to provide a professional culinary and pastry arts education with emphasis in classical techniques for Hawai'i and the global community. This mission is achieved through a progressive curriculum, operational experience, multi-industry alliances, and the promotion of lifelong learning.

Lifelong Learning Credit/Continuing Education Programs: A series of continuing education courses complement the College's credit degree programs. These include short-term courses that are open to the public and the professional and cover a wide range of topics from cooking basics to advanced classes on cutting edge cuisines, with a special focus on Asia and the Pacific. For more information about continuing education courses and certificates, contact the College Information Office (734-9559) or the Continuing Education Registration Office (734-9211). Please visit <http://www.kcc.hawaii.edu> to view more information about Kapi'olani Community College.

CAREER and ACADEMIC OPTIONS

CULINARY INSTITUTE OF THE PACIFIC PROGRAMS

CULINARY ARTS

CAREER OPTIONS	ACADEMIC OPTIONS
Supervisory level cook, transfer to a 4-year college.	Associate in Science – Culinary Arts with a Specialization in Culinary Arts (70 - 72 credits)
Supervisory level baker or pastry cook.	Associate in Science – Culinary Arts with a Specialization in Pastry Arts (65 credits)
Supervisory level institutional cook.	Associate in Science – Culinary Arts with a Specialization in Institutional Food Service Management (63 credits)
Skilled cooking positions in hotels, restaurants and institutions.	Certificate of Achievement – Culinary Arts (45 credits)
Entry level food preparation positions such as cook's helper, short order cook, or prep cook.	Certificate of Completion – Culinary Arts (14 credits)
Participation in sanctioned culinary competitions and salons, commis opportunities in competition, staging positions in culinary establishments.	Certificate of Completion – Culinary Competition (10 credits)
Preparation for front-of-house positions such as host/hostess, wait help or bus help.	Certificate of Completion – Dining Room Service (16 credits)
Entry level positions in bake shops, bakeries, or patisseries.	Certificate of Completion – Pastry Arts (19 credits)

LIFELONG LEARNING

CAREER OPTIONS	ACADEMIC OPTIONS
Short term training courses for the general public and professionals including hands-on cooking classes, cooking demonstration classes, chefs-of-the-future (for kids), and classes featuring visiting chefs.	Continuing Education Registration Office (734-9211) http://programs.kcc.hawaii.edu/~continuinged
Operational and supervisory capacity in designing and implementing food safety and sanitation systems.	Certificate of Competence - Hazard Analysis Critical Control Points (HACCP) (16 hours)

CULINARY ARTS CURRICULA

ASSOCIATE IN SCIENCE, CULINARY ARTS WITH A SPECIALIZATION IN CULINARY ARTS (70-72 SEMESTER CREDITS)

Program Description: The Associate in Science degree, Culinary Arts with a specialization in Culinary Arts, is a four-semester and one summer session program of study. This program option is designed for students who are interested in becoming professional cooks and chefs and those who intend to transfer to a four-year college. It offers students the opportunity to apply and practice skills learned in all aspects of the culinary arts in a real world environment. Students who join the American Culinary Federation prior to successfully completing the A.S. degree program requirements will be eligible for certification upon successful completion of their cumulative practical exam(s).

Program Competencies: Upon successful completion of the AS degree program in Culinary Arts with a specialization in Culinary Arts, the student should be able to:

- Apply the fundamentals of baking science to the preparation of a variety of products.
- Use and care for equipment normally found in the bakeshop or baking area.
- Differentiate between the varieties of alcoholic and non-alcoholic beverages and assess their affinity to foods.
- Explain laws and procedures related to responsible alcoholic service.
- Perform mathematical computations related to foodservice operations.
- Demonstrate a variety of types of dining room service.
- Demonstrate quality customer service.
- Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.
- Operate equipment safely and correctly.
- Apply laws and regulations relating to safety and sanitation in the kitchen.
- Demonstrate skills in producing a variety of cold food products including items appropriate for buffet presentation including decorative pieces.
- Prepare for transition from employee to supervisor.
- Evaluate styles of leadership and develop skills in human relations and personnel management.
- Access information on hospitality industry and career opportunities in the field.
- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.

- Apply the principles of menu planning and layout to the development of menus.
- Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
- Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
- Demonstrate the overall concept of purchasing and receiving practices in quality foodservice operations.
- Apply quality standards and regulations governing food products to the purchasing function.
- Receive and store food and non-food items properly.
- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Value cross-cultural perspectives that will allow them to effectively function in the global community.
- Value ethical practices in both personal and professional situations.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professional.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

ASSOCIATE IN SCIENCE CURRICULUM, CULINARY ARTS WITH A SPECIALIZATION IN CULINARY ARTS (70 - 72 CREDITS)		
Course	Title	Cr
General Education Requirements (18 credits)		
ENG 100 or ENG 160	Composition I Business and Technical Writing	3
SP 181 or SP 151	Interpersonal Communication Personal and Public Speech	3
FSHE 185	The Science of Human Nutrition	3
KCC AS/SS	AS Social Sciences Elective (100 level or higher)	3
KCC AS/AH	AS Arts & Humanities Elective (100 level or higher)	3

BUS 100 or PHIL 110 or MATH 100 or higher level mathematics	Using Mathematics to Solve Business Problems Introduction to Deductive Logic Survey of Mathematics	3
Culinary Arts & Hospitality Courses (52 - 54 credits)		
CULN 111	Introduction to the Culinary Industry/Career Preparation *	2
CULN 112	Sanitation and Safety *	2
CULN 115	Menu Merchandising *	2
CULN 120	Fundamentals of Cookery *	5
CULN 130	Intermediate Cookery *	5
CULN 150	Fundamentals of Baking *	5
CULN 160	Dining Room Service/Stewarding Procedures *	5
CULN 221	Continental Cuisine *	5
CULN 222	Asian/Pacific Cuisine *	5
CULN 240	Garde Manger *	5
CULN 271	Hospitality Purchasing and Cost Control *	5
HOST 290	Hospitality Management *	3
HOST 293E or CULN 207	Hospitality Internship Principles of Culinary Competition I *	3-5
TOTAL		70-72
<p><i>The issuance of an AS degree requires that the student must earn a GPR of 2.0 or higher for all courses applicable toward the degree. Please refer to the "Degree and Certificate Programs" section for lists of AS Humanities and AS Social Sciences elective courses.</i></p> <p><i>Please note: For the AS degree in Culinary Arts, a grade of "C" or higher is required in all CULN courses. Students choosing to continue in the AS degree program in Culinary Arts with a specialization in Culinary Arts must complete the Certificate of Achievement in Culinary Arts with a 2.0 or higher GPR</i></p> <p><i>* These CULN and HOST courses are typically offered as 8-week modular classes.</i></p>		

**ASSOCIATE IN SCIENCE,
CULINARY ARTS WITH A SPECIALIZATION IN PASTRY ARTS
(65 SEMESTER CREDITS)**

Program Description: The Associate in Science degree, Culinary Arts with a specialization in Pastry Arts, is a four-semester program of study. This program option is designed for students who are interested in becoming professional bakers and pastry chefs and those that intend to transfer to a four-year college. It offers students the opportunity to apply and practice skills learned in all aspects of the pastry arts in a real world environment. Students who join the American Culinary Federation prior to successfully completing the AS degree program requirements will be eligible for certification upon successful completion of a cumulative practical exam.

Program Competencies: Upon successful completion of the AS in Culinary Arts with a specialization in Pastry Arts, the student should be able to:

- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Apply the knowledge of the hospitality industry and career opportunities in the field.

- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
- Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.
- Operate equipment safely and correctly.
- Apply knowledge of laws and regulations relating to safety and sanitation in the kitchen.
- Demonstrate the overall concept of purchasing and receiving practices in quality foodservice operations.
- Apply knowledge of quality standards and regulations governing food products to the purchasing function.
- Receive and store food and non-food items properly.
- Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
- Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
- Prepare for transition from employee to supervisor.
- Evaluate styles of leadership and develop skills in human relations and personnel management.
- Perform mathematical functions related to foodservice operations.
- Apply the fundamentals of baking science to the preparation of a variety of products.
- Use and care for equipment normally found in the bakeshop or baking area.
- Develop skills in more advanced decorating techniques and more complex preparations of pastry, confections and dessert products.

ASSOCIATE IN SCIENCE CURRICULUM, CULINARY ARTS WITH A SPECIALIZATION IN PASTRY ARTS (65 CREDITS)		
Course	Title	Cr
General Education Requirements (18 credits)		
ENG 100 or ENG 160	Composition I Business and Technical Writing	3
FSHE 185	The Science of Human Nutrition	3
SP 181 or SP 151	Interpersonal Communication Personal and Public Speech	3
KCC AS/AH	AS Arts & Humanities Elective (100 level or higher).	3
KCC AS/SS	AS Social Science Elective (100 level or higher)	3
BUS 100 or PHIL 110 or MATH 100 or higher level mathematics course	Using Mathematics to Solve Business Problems Introduction to Deductive Logic Survey of Mathematics	3
Culinary Arts & Hospitality Courses (47 credits)		
CULN 111	Introduction to Culinary Arts / Career Preparation	2
CULN 112	Sanitation and Safety	2
CULN 115	Menu Merchandising	2
CULN 120	Fundamentals of Cookery	5
CULN 150	Fundamentals of Baking	5
CULN 155	Intermediate Baking	5
CULN 160	Dining Room Service/Stewarding Procedures	5
CULN 252	Patisserie	5
CULN 253	Confiserie	5

CULN 271	Hospitality Purchasing and Cost Control	5
HOST 290	Hospitality Management	3
HOST 293E	Hospitality Internship	3
TOTAL		65

The issuance of an Associate in Science degree requires that the student must earn a GPR of 2.0 or higher for all courses applicable toward the degree. Please refer to the "Degree and Certificate Programs" section for lists of AS Humanities and AS Social Sciences elective courses.

Please note: Upon acceptance into the Culinary Arts programs, students are required to complete a computerized skills inventory assessment conducted by the program. For the AS degree in Culinary Arts with a specialization in Pastry Arts, a grade of "C" or higher is required in all CULN courses

**ASSOCIATE IN SCIENCE,
CULINARY ARTS WITH A SPECIALIZATION IN INSTITUTIONAL FOOD SERVICE
MANAGEMENT
(63 SEMESTER CREDITS)**

Program Description: The Associate in Science degree, Culinary Arts with a specialization in Institutional Food Service Management, is a four-semester and one summer session program of study. This program option is designed for students who are interested in becoming professional institutional cooks and kitchen managers for schools, hospitals and other institutions and those who intend to transfer to a four-year college. This program option offers students the opportunity to apply and practice skills learned in all aspects of the culinary arts in a real world environment. Students who join the American Culinary Federation prior to successfully completing the AS degree program requirements will be eligible for certification upon successful completion of their cumulative practical exam(s).

Program Competencies: Upon successful completion of the AS degree program in Culinary Arts with a specialization in Institutional Food Service Management, the student should be able to:

- Apply the fundamentals of baking science to the preparation of a variety of products.
- Use and care for equipment normally found in the bakeshop or baking area.
- Differentiate the varieties of alcoholic and non-alcoholic beverages and assess their affinity to foods.
- Explain laws and procedures related to responsible alcoholic service.
- Perform mathematical computations related to foodservice operations.
- Demonstrate a variety of types of dining room service.
- Demonstrate quality customer service.
- Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.
- Operate equipment safely and correctly.

- Apply laws and regulations relating to safety and sanitation in the kitchen.
- Demonstrate skills in producing a variety of cold food products including items appropriate for buffet presentation including decorative pieces.
- Prepare for transition from employee to supervisor.
- Evaluate styles of leadership and develop skills in human relations and personnel management.
- Access information on the hospitality industry and career opportunities in the field.
- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
- Apply the principles of menu planning and layout to the development of menus.
- Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.
- Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
- Demonstrate the overall concept of purchasing and receiving practices in quality foodservice operations.
- Apply quality standards and regulations governing food products to the purchasing function.
- Receive and store food and non-food items properly.
- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Assess the specialized skill sets required in the effective management of institutional food service establishments.
- Value ethical practices in both personal and professional situations.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professional.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

**ASSOCIATE IN SCIENCE CURRICULUM,
CULINARY ARTS WITH A SPECIALIZATION IN INSTITUTIONAL FOOD
SERVICE MANAGEMENT
(63 CREDITS)**

Course	Title	Cr
General Education Requirements (21 credits)		
ENG 100 or ENG 160	Composition I Business and Technical Writing	3
FAMR 230	Survey of Human Growth and Development	3
FSHE 185	The Science of Human Nutrition	3
SP 181 or SP 151	Interpersonal Communication Personal and Public Speech	3
SOC 257	Sociology of Aging	3
KCC AS/AH	AS Arts & Humanities Elective (100 level or higher).	3
BUS 100 or PHIL 110 or MATH 100 or higher level mathematics course	Using Mathematics to Solve Business Problems Introduction to Deductive Logic Survey of Mathematics	3
Culinary Arts & Hospitality Courses (42 credits)		
CULN 111	Introduction to Culinary Arts / Career Preparation *	2
CULN 112	Sanitation and Safety *	2
CULN 115	Menu Merchandising *	2
CULN 120	Fundamentals of Cookery *	5
CULN 130	Intermediate Cookery *	5
CULN 150	Fundamentals of Baking *	5
CULN 160	Dining Room Service/Stewarding Procedures *	5
CULN 240	Garde Manger *	5
CULN 271	Hospitality Purchasing and Cost Control	5
HOST 290	Hospitality Management	3
HOST 293E	Hospitality Internship	3
TOTAL		63
<p><i>The issuance of an Associate in Science degree requires that the student must earn a GPR of 2.0 or higher for all courses applicable toward the degree. Please refer to the "Degree and Certificate Programs" section for a list of AS Arts & Humanities elective courses.</i></p> <p><i>Please note: Upon acceptance into the Culinary Arts programs, students are required to complete a computerized skills inventory assessment conducted by the program. For the AS degree in Culinary Arts with a specialization in Pastry Arts, a grade of "C" or higher is required in all CULN courses</i></p>		

**CERTIFICATE OF ACHIEVEMENT
CULINARY ARTS
(45 SEMESTER CREDITS)**

Program Description: The Certificate of Achievement, Culinary Arts is a three semester and one summer

program of study. This program option is designed for students who are interested in gaining technical skills for skilled level positions in hotels, restaurants, and institutions. It offers students the opportunity to apply and practice skills learned in all aspects of the culinary arts in a real world environment. Students who join the American Culinary Federation prior to successfully completing the Certificate of Achievement program requirements will be eligible for certification upon successful completion of their cumulative practical exam(s).

Program Competencies: Upon successful completion of the Certificate of Achievement in Culinary Arts, the student should be able to:

- Apply the fundamentals of baking science to the preparation of a variety of products.
- Use and care for equipment normally found in the bakeshop or baking area.
- Differentiate the varieties of alcoholic and non-alcoholic beverages and assess their affinity to foods.
- Explain laws and procedures related to responsible alcoholic service.
- Perform mathematical computations related to foodservice operations.
- Demonstrate a variety of types of dining room service.
- Demonstrate quality customer service.
- Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.
- Operate equipment safely and correctly.
- Apply laws and regulations relating to safety and sanitation in the kitchen.
- Demonstrate skills in producing a variety of cold food products including items appropriate for buffet presentation including decorative pieces.
- Prepare for transition from employee to supervisor.
- Evaluate styles of leadership and develop skills in human relations and personnel management.
- Access current information on hospitality industry and career opportunities in the field.
- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
- Apply the principles of menu planning and layout to the development of menus.
- Describe the characteristics, functions, and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage.

- Apply the principles of nutrient needs throughout the life cycle to menu planning and food preparation.
- Demonstrate the overall concept of purchasing and receiving practices in quality foodservice operations.
- Practice quality standards and apply regulations governing food products to the purchasing function.
- Receive and store food and non-food items properly.
- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Value cross-cultural perspectives that will allow them to effectively function in the global community.
- Value ethical practices in both personal and professional situations.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professional.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

CERTIFICATE OF ACHIEVEMENT CURRICULUM, CULINARY ARTS (45 CREDITS)		
Course	Title	Cr
General Education Requirements (9 credits)		
ENG 22 or higher level English	Beginning Composition	3
MATH 24 or higher level mathematics course	Elementary Algebra I	3
FSHE 185	The Science of Human Nutrition	3
Culinary Arts Courses (36 credits)		
CULN 111	Introduction to Culinary Arts / Career Preparation *	2
CULN 112	Sanitation and Safety *	2
CULN 120	Fundamentals of Cookery *	5
CULN 130	Intermediate Cookery *	5
CULN 115	Menu Merchandising	2
CULN 150	Fundamentals of Baking *	5
CULN 160	Dining Room Service/Stewarding Procedures*	5
CULN 240	Garde Manger *	5
CULN 221	Continental Cuisine *	5
TOTAL		45

The issuance of a Certificate of Achievement requires that the student must earn a GPR of 2.0 or higher for all courses required in the certificate.

Please note: For the Certificate of Achievement in Culinary Arts, a grade of "C" or higher is required in all CULN courses.

** These CULN courses are typically offered as 8-week modular classes.*

**CERTIFICATE OF COMPLETION,
CULINARY ARTS
(14 SEMESTER CREDITS)**

Program Description: The Certificate of Completion, Culinary Arts, is designed as a one-semester program of study. This program option is designed for students who are interested in obtaining entry-level jobs in hotel, restaurant, cafeteria, and coffee shop kitchens. Technical cooking skills, the development of proper work habits, attitudes, professionalism, and the practice of safety and sanitation procedures are stressed. It offers students the opportunity to apply and practice skills learned in all aspects of the culinary arts in a real world environment.

Program Competencies (Student Learning Outcomes): Upon successful completion of the Certificate of Completion in Culinary Arts, the student should be able to:

- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Access current information on hospitality industry and career opportunities in the field.
- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
- Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products.
- Operate equipment safely and correctly.

- Apply laws and regulations relating to safety and sanitation in the kitchen.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professional.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

CERTIFICATE OF COMPLETION CURRICULUM, CULINARY ARTS (14 CREDITS)		
Course	Title	Cr
Culinary Arts Courses (14 credits)		
CULN 111	Introduction to Culinary Arts / Career Preparation *	2
CULN 112	Sanitation and Safety *	2
CULN 120	Fundamentals of Cookery *	5
CULN 130	Intermediate Cookery *	5
TOTAL		14
<i>The issuance of a Certificate of Completion requires that the student must earn a GPR of 2.0 or higher for all courses required in the certificate.</i>		
<i>* These CULN courses are typically offered as 8-week modular classes.</i>		

CERTIFICATE OF COMPLETION, CULINARY COMPETITION (10 SEMESTER CREDITS)

Program Description: The Certificate of Completion in Culinary Competition, is a two-semester program of study. It offers students the opportunity to apply and practice skills learned in culinary arts to all aspects in an American Culinary Federation (ACF) culinary competition. The certificate allows students to apply technical cooking skills, effective communication skills and develop proper work habits, attitudes, professionalism, teamwork, fiscal responsibility, and practice safety and sanitation procedures.

Program Competencies

Upon successful completion of the Certificate of Completion in Culinary Competition that student should be able to:

- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Value cross-cultural perspectives that will allow them to effectively function in the global community.
- Value ethical practices in both personal and professional situations.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professional.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

CERTIFICATE OF COMPLETION CURRICULUM, CULINARY COMPETITION (10 CREDITS)		
Course	Title	Cr
Culinary Arts Requirements (10 credits)		
CULN 207	Principles of Culinary Competition I *	5
CULN 208	Principles of Culinary Competition II *	5
TOTAL		10
<i>The issuance of a Certificate of Completion requires that the student must earn a GPR of 2.0 or higher for all courses required in the certificate.</i>		
<i>Please note: For the Certificate of Completion in Culinary Competition, a grade of "C" or higher is required in all CULN courses.</i>		
<i>* These CULN courses are typically offered as 8-week modular classes.</i>		

CERTIFICATE OF COMPLETION, DINING ROOM SERVICE (15 SEMESTER CREDITS)

Program Description: The Certificate of Completion, Dining Room Service, is a one-semester program of study. This program option is designed for students who are interested in obtaining entry-level front-of-house jobs in restaurants and hotel food and beverage departments. Dining room service and supervision techniques, sanitation and safety procedures, and effective communication skills are stressed. This program is recommended for students who wish to seek immediate employment as line-level dining room personnel, but with the skills required to progress into supervisory level positions.

Program Competencies: Upon successful completion of the Certificate of Completion in Dining Room Service, the student should be able to:

- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Access current information on hospitality industry and career opportunities in the field.
- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
- Perform dining room service functions using a variety of types of service.
- Demonstrate quality customer service.
- Differentiate the varieties of alcoholic and non-alcoholic beverages and assess their affinity to foods.
- Explain laws and procedures related to responsible alcoholic service.
- Prepare for the transition from employee to supervisor.
- Evaluate styles of leadership and develop skills in human relations and personnel management.

- Value ethical practices in both personal and professional situations.
- Practice standards in behavior, grooming and dress that reflect the mature work attitude expected of industry professionals.
- Apply the experience of service-learning to both personal and academic development by becoming involved in community service activities.

CERTIFICATE OF COMPLETION CURRICULUM DINING ROOM SERVICE (15 CREDITS)		
Course	Title	Cr
General Education Requirements (3 credits)		
SP 181 or SP 151	Interpersonal Communication Personal and Public Speech	3
Culinary Arts and Hospitality Courses (15 credits)		
CULN 111	Introduction to Culinary Arts / Career Preparation *	2
CULN 112	Sanitation and Safety *	2
CULN 160	Dining Room Service/Stewarding Procedures	5
HOST 290	Hospitality Management	3
TOTAL		16
<i>The issuance of a Certificate of Completion requires that the student must earn a GPR of 2.0 or higher for all courses required in the certificate.</i>		
<i>* These CULN courses are typically offered as 8-week modular classes.</i>		

CERTIFICATE OF COMPLETION, PASTRY ARTS (19 SEMESTER CREDITS)

Program Description: The Certificate of Completion, Pastry Arts, is a two-semester program of study. This program option is designed for students who are interested in obtaining entry- level jobs in bakeries, hotel kitchens or patisseries. Technical baking skills, the development of proper work habits, attitudes, professionalism, and the practice of safety and sanitation procedures are stressed. It offers students the opportunity to apply and practice skills learned in all aspects of the pastry arts in a real world environment.

Program Competencies: Upon successful completion of the Certificate of Completion, Pastry Arts, the student should be able to:

- Apply the basic principles of sanitation and safety and be able to apply them in the food service operations.
- Reinforce personal hygiene habits and food handling practices that protect the health of the consumer.
- Apply the knowledge of the hospitality industry and career opportunities in the field.
- Investigate trade publications and professional organizations appropriate for continuing education.
- Demonstrate familiarity with the organizational structures and basic functions of departments within hospitality and foodservice establishments.
- Apply the fundamentals of baking science to the preparation of a variety of products.
- Use and care for equipment normally found in the bakeshop or baking area.

CERTIFICATE OF COMPLETION CURRICULUM, PASTRY ARTS (19 CREDITS)		
Course	Title	Cr
Culinary Arts Courses (19 credits)		
CULN 111	Introduction to Culinary Arts / Career Preparation *	2
CULN 112	Sanitation and Safety *	2
CULN 120	Fundamentals of Cookery *	5
CULN 150	Fundamentals of Baking *	5
CULN 155	Intermediate Baking *	5
TOTAL		19
<i>The issuance of a Certificate of Completion requires that the student must earn a GPR of 2.0 or higher for all courses required in the certificate.</i>		
<i>* These CULN courses are typically offered as 8-week modular classes.</i>		

LIFELONG LEARNING

CERTIFICATE OF COMPETENCE, HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

Certificate Description: This program will provide Food Service employees with in-depth knowledge and skills to better identify and evaluate critical potential food hazard points/situations at their employment facility. The program will also provide training to employees to eliminate and prevent these critical points/situations.

Certificate Objectives:

- Provide intermediate to advanced knowledge of food safety and sanitation to minimize or completely eliminate food-borne illnesses and outbreaks.
- Correctly, recognize and identify the various hazards involved in a food-serving establishment and apply practical knowledge at their place of work.
- Set critical limits to help monitor and verify food safety.

Certificate Competencies: Upon successful completion of the Certificate of Competence in Hazard Analysis Critical Control Points (HACCP), the student should be able to:

- Recognize and identify potentially hazardous foods.
- Recognize and identify the seven steps in a HACCP system and the Critical Control Points within the steps.
- Understand the importance of time and temperature abuse.
- Take the national certification by the National Restaurant Association.
- Understand food safety to prevent or eliminate food waste through spoilage.
- Able to develop training and monitoring programs for employees on the HACCP system.

Certificate of Competence Requirements: The certificate objectives will be satisfied by satisfactory completion of the following continuing education course:

A Practical Approach to HACCP Course (16 hours). The issuance of a Certificate of Competence requires that the student's work has been evaluated and determined to be satisfactory. In order to earn this certificate of competence, the student must achieve a 75% passing score on the certification test and have completed a flow chart of their food establishment, identifying the seven steps in the HACCP system as well as the Critical Control Points within the system.