

# Accelerated Culinary Arts Certificate (CA)

## Degree Type

Accelerated Culinary Arts Certificate Program (CA)

The **Accelerated Culinary Arts Certificate Program (ACAP)** is designed for graduates of baccalaureate programs in hospitality management, food science, nutrition, and other closely related fields who want to understand the inner workings of a professional kitchen, gain skills that will enhance their degree, and provide expanded career opportunities. These skills are developed through hands-on exercises designed to teach culinary techniques and enhance an understanding of flavors and the dynamic interaction of ingredients.

Graduates of the Accelerated Culinary Arts Certificate Program will have the skills and knowledge for such positions as cook, research assistant, restaurant assistant manager, and other entry-level positions.

To qualify for the certificate, students must successfully complete the entire course of study: two on-campus semesters of about 15 weeks each. The program consists of 30 credits of lecture and hands-on participation in a culinary laboratory. The ACAP is approximately 30 weeks in length, and depending on the calendar, students may have an occasional weekday off during the program.

Once students have successfully completed the required 30 credit hours while maintaining at least a 2.0 grade point average and no more than five absences, they will be awarded the "Accelerated Culinary Arts Program" certificate upon graduation.

## Program Learning Outcomes

- Students will demonstrate skill in culinary methods and techniques, including culinary knowledge, and organization (mise en place\*).
- Students will be able to understand global differences between cuisines and the Culinary Arts.
- Students will be able to explain issues in contemporary Culinary Arts.

\*Definition: Mise en Place a culinary process in which ingredients are prepared and organized (as in a restaurant kitchen) before cooking. At the CIA this refers not only to equipment and ingredients but also to a state of mental preparedness and a way of life.

## Instructional Program and Schedule

While enrolled in the CIA's courses, students will be assigned to small instructional groups. These groups, normally up to 20 students, are scheduled for all practical or laboratory courses, which integrate culinary theory and practice.

Within each group, students will actively participate in learning assignments related to the cleaning and sanitizing of laboratory areas and equipment. Personal hygiene and proper food handling procedures are emphasized to minimize potential food contamination. Strict sanitation and safety regulations are practiced and enforced. This reflects the college's concern that such practices be an integral part of all foodservice and hospitality operations, for the health and safety of personnel and guests alike.

The college's academic schedule ensures that students will progress from basic to intermediate to advanced subject matter in the proper sequence. The CIA reserves the right to modify course sequence, content, and offerings.

Offered once per year, beginning in September.

# Program Requirements

<b>Course Number</b>	<b>Title</b>	<b>Credits</b>
CULS-100	Culinary Fundamentals	6
CULS-105	Ingredients and Techniques of Fabrication	3
CULP-115	Introduction to À La Carte Cooking	3
CULS-125	Contemporary Topics in Culinary Arts	3
CULP-321	Cuisines and Cultures of Asia	3
CULP-311	Cuisines and Cultures of the Mediterranean	3
BAKE-241	Baking and Pastry Skill Development	3
CULP-301	Cuisines and Cultures of the Americas	3
CULP-225	Garde Manger	3
	Sub-Total Credits	30
	<b>Total Credits</b>	<b>30</b>