

CERTIFICATE PROGRAM

Danville Area Community College
2009-2010

Basic Culinary Arts

Certificate Program
(Pending ICCB Approval)

With a focus on basic food preparation and production skills, nutrition, and food safety and sanitation, the Basic Culinary Arts Certificate program prepares students for various entry-level positions in the foodservice industry. Practical hands-on lab activities in a state-of-the-art commercial kitchen environment provide opportunities for students to master the skills required for employment.

First Semester

Food Sanitation and Safety – This lecture/lab course is designed as a comprehensive study of food sanitation and food safety for the hospitality industry. Upon successful course completion, the student will be prepared to take the Illinois Food Handlers Sanitation Certification exam.

Second Semester

Culinary Essentials I – This lecture/lab course is an introduction to basic cooking methods, the identification and use of ingredients, and the handling of tools and equipment.

Third Semester

Culinary Essentials II – This lecture/lab course is a continuation of the fundamental concepts and techniques of food preparation.

Fourth Semester

Nutrition and Menu Planning – This lecture/lab course identifies the categories of nutrients and explains their importance in a healthy diet and the nutrition trends that affect food service.

Total Hours 32