

CERTIFICATE PROGRAM

Danville Area Community College
2017-2018

Culinary Arts
Certificate Program

With a focus on food preparation and production skills, nutrition, and food safety and sanitation, the Culinary Arts Certificate program prepares students for various entry-level positions in the foodservice industry. Classes in this financial aid-eligible certificate program provide practical, hands-on culinary experience in a state-of-the-art commercial kitchen, guided by master chefs. Those individuals not pursuing the certificate program, but very interested in increasing their culinary knowledge and skills, can select any of the courses listed below, based on their own interests. **Students must receive a passing score on the ServSafe Food Protection Manager Certification Examination to receive this Certificate.**

Choose 10 of the courses listed below including CULA 405, which is required for certificate completion.

REQUIRED COURSES	HOURS	F,S,I,SU	GRADE
First Semester			
CULA 405 Food Sanitation & Safety	3		
CULA 410 Culinary Essentials	3		
CULA 415 Methods & Principles	3		
CULA 420 Bakeshop I	3		
# CULA 425 Bakeshop II	3		
CULA 430 Salads, Sandwiches, Hors d'Oeuvres	3		
CULA 435 Stocks, Sauces, & Soups	3		
CULA 440 Meats, Poultry, Fish, & Eggs	3		
CULA 445 Vegetables & Starches	3		
CULA 450 Nutrition & Menu Planning	3		
CULA 455 Serving the Customer	3		
CULA 460 Farm to Fork	3		
CULA 465 Catering Fundamentals	3		
Total	30		

Note: CULA 405 and successfully passing the ServSafe Food Manager Sanitation Certification Exam is required for completion of the 30-hour certificate. It is best to take CULA 405 and CULA 410 during your first semester, if possible.

Prerequisite: CULA 420 Bakeshop I (or concurrent enrollment with instructor approval).

Gainful Employment:

For program costs, completion and graduate information see <http://dacc.edu/aac/cguides/2016-2017>.