

Application Date



California Community Colleges

**APPLICATION FOR APPROVAL—NEW CREDIT PROGRAM**

<p><u>Culinary Arts</u>  <b>PROPOSED PROGRAM TITLE</b></p> <p><u>Copper Mountain Community College District</u>  <b>COLLEGE</b></p> <p><u>Copper Mountain Community College District</u>  <b>TITLE</b></p> <p><u>Spring 2012</u>  <b>PROPOSED PROGRAM START DATE</b></p> <p><b>GOAL(S) OF PROGRAM (CHECK ALL THAT APPLY):</b>  <input checked="" type="checkbox"/> CAREER TECHNICAL EDUCATION (CTE)              <input type="checkbox"/> TRANSFER              <input type="checkbox"/> OTHER</p> <p><b>TYPE OF PROGRAM (CHECK ALL THAT APPLY):</b>  <input type="checkbox"/> A.A. DEGREE              <input checked="" type="checkbox"/> A.S. DEGREE              CERTIFICATE OF ACHIEVEMENT:              <input checked="" type="checkbox"/> 18+ semester (or 27+ quarter) units                     <input type="checkbox"/> 12-18 semester (or 18-27 quarter) units</p>	<p><u>Rose Resurreccion</u>  <b>CONTACT PERSON</b></p> <p>_____  <b>TITLE</b></p> <p>_____  <b>PHONE NUMBER</b></p> <p>_____  <b>E-MAIL ADDRESS</b></p>
--	---

**PLANNING SUMMARY**

Recommended TOP Code	1306.3	Estimated FTE Faculty Workload	14
Units for Degree Major or Area of Emphasis	47	Number of New Faculty Positions	5
Total Units for Degree	60	Est. Cost, New Equipment	\$0
Required Units -Certificate	20	Cost of New/Remodeled Facility	\$0
Projected Annual Completers	20	Est. Cost, Library Acquisitions	\$\$130
Projected Net Annual Labor Demand (CTE)	130	When will this program undergo review as part of college's Program Evaluation Plan?	Month/Semester/Spring Year/Annual

**DEVELOPMENT CRITERIA NARRATIVE & DOCUMENTATION**

Attach a document that describes the development of the proposed program, addressing the five criteria as listed below. **Number** the sections of the narrative to match the lists below. If appropriate, you may note that a section is "not applicable" but **do not re-number** the sections. Provide documentation in the form of attachments as indicated.

**Criteria A. Appropriateness to Mission**

1. Statement of Program Goals and Objectives
2. Catalog Description
3. Program Requirements
4. Background and Rationale

**Criteria B. Need**

5. Enrollment and Completer Projections
6. Place of Program in Curriculum/Similar Programs
7. Similar Programs at Other Colleges in Service Area
8. Labor Market Information & Analysis (CTE only)
9. Employer Survey (CTE only)
10. Explanation of Employer Relationship (CTE only)
11. List of Members of Advisory Committee (CTE only)
12. Recommendations of Advisory Committee (CTE only)

**Attachment:** Labor/Job Market Data (CTE only)

**Attachment:** Employer Survey (CTE only)

**Attachment:** Minutes of Key Meetings

**Criteria C. Curriculum Standards**

13. Display of Proposed Sequence
  14. Transfer Applicability (if applicable)
- Attachment:** Outlines of Record for Required Courses  
**Attachment:** Transfer Documentation (if applicable)

**Criteria D. Adequate Resources**

15. Library and/or Learning Resources Plan
16. Facilities and Equipment Plan
17. Financial Support Plan
18. Faculty Qualifications and Availability

**Criteria E. Compliance**

19. Based on model curriculum (if applicable)
20. Licensing or Accreditation Standards
21. Student Selection and Fees

**SUBMIT ORIGINAL AND ONE COPY OF THIS FORM AND ALL ATTACHMENTS**

## CRITERIA A. APPROPRIATENESS TO THE MISSION OF COPPER MOUNTAIN COLLEGE

**MISSION OF THE COLLEGE:** Our mission is to provide access to educational opportunities for diverse desert communities through a comprehensive curriculum and a passion for the success of every individual student.

### **1. PROGRAM GOALS AND OBJECTIVES:**

Goal 1. Complete ProStart 1 & 2 culinary training classes as articulated with Yucca alley High School.

- Objectives:
- a. Master a curriculum with that provided by the National Restaurant Association ProStart Program.
  - b. Successfully pass Certification exam.

Goal 2. Complete a vocational education program in culinary arts which will which will encompass a Culinary Certificate and an AA degree.

- Objectives:
- a. Meet occupational, work safety, and food safety standards established by Regulatory Agencies.
  - b. Develop and obtain approval for the concomitant course requirements and sequence for completing the AA at CMC.

Goal 3. Demonstrate the competencies necessary to enter the Foodservice and Hospitality businesses in the Morongo Basin and Coachella Valley, or to pursue advanced Culinary or Hospitality training at another institution.

- Objectives:
- a. Meet the stated needs of the businesses and advanced culinary training institutions.
  - b. Gain experience in the work environment which will enhance in class training.

### **2. CATALOG DESCRIPTION**

#### Philosophy:

The purpose of the Copper Mountain College Culinary program is to produce entry level foodservice or hospitality employees who have the necessary knowledge, skills and attitudes to provide safe, high quality and cost effective service. The Culinary Program will be an integral part of the curriculum offered by CMC. The Culinary faculty endorses the institutional mission that supports comprehensive educational opportunities for vocational instruction and recognizes the challenges set forth by a diverse and growing community. The program meets documented needs of the community by preparing students for career opportunities in the culinary arts.

#### Program Description

The Culinary Certificate Program prepares men and women for entry level positions in the Foodservice and Hospitality Industries. They will be encouraged to earn an Associate of Arts degree during their training. They may seek employment in foodservice operations such as restaurants, military foodservice, healthcare, schools, resorts, casinos and other hospitality venues. Depending on their background prior to the program some of them will be able to open their own businesses

The Culinary Program provides an exemplary entry level curriculum . It consists of 20 units of intensive culinary training, including 36 hours of lecture, 54 hours of lab, and 108 hours of work experience. This course load leaves time to also enroll in two other GE courses towards their AA each semester. Students will be trained in a foodservice teaching laboratory and in selected foodservice facilities in the community. Included in the completion of the program passing the National Restaurant Association’s ServSafe Exam for foodservice managers, and the Copper Mountain College Culinary Competencies Exam. Graduates will be qualified to enter more advanced culinary coursework, start their own businesses, or if they complete the AA, they may transfer to a four year college for a Bachelors Degree.

**3. Program Course Requirements: Each semester course has 2 units lecture, 1 unit lab, 2 units work experience. Each totals 5 units as listed below.**

Semester 1:	Culinary Arts 1A	Kitchen Essentials	5 Units
Semester 2:	Culinary Arts 1B	Basic Skills and Techniques	5 Units
Semester 3	Culinary Arts 2A	Recipes, Meals, & Menus	5 Units
Semester 4	Culinary Arts 2B	Management	5 Units

**4. BACKGROUND AND RATIONAL FOR CMC CULINARY CERTIFICATE PROGRAM**

The College faculty has been in discussions with the Morongo Unified School District to determine if there is a way to articulate the successful culinary program which the District has been teaching for two years. The vocational program would serve Yucca Valley students, other students in the District and employees in the foodservice businesses in the Morongo Basin.

The Foodservice and Hospitality Industry continues to be one of the fastest growing businesses in America, in spite of a slower economy. Increased regulatory pressures and competition increase the need for highly qualified entry level employees nationwide. The Inland Empire is no exception. A 2010 survey conducted by Netzel Grigsby Associates Inc. for the CMC Foundation revealed that respondents appreciated the vocational training programs that CMC offers and some encouraged the College to do more:

“They need to have more skilled vocation options for youth at the college.”

“They are not doing enough to encourage people to attend college to help them get jobs.”

The summary of labor market data prepared for Copper Mountain College by the Centers of Excellence reported projections for 20 food service occupations in the immediate service area of the college. By the year 2015, it is projected that food service related employment in the immediate service area will total 1,231, an increase of 130 jobs from 2010. The five year employment growth for the period from 2010-2015 is expected to be approximately 12 percent.

Relative occupational growth in the CMC immediate service area is expected to exceed growth at the state and national levels by at least 3 percentage points. The summary of labor market data for all 20 food service occupations in the Coachella Valley area is also provided. Food service occupations are projected to number 20,214 by 2015, an increase of 2,673 jobs from 2010. Over the period from 2010-2015, employment is expected to grow by approximately 15 percent. This growth in the Coachella Valley area is expected to nearly double the growth rate at the state and national levels for food service occupations from the period 2010-2015.

Currently the closest Culinary Program at College of the Desert is more than a 1 hour drive from residents of the Morongo Basin and surrounding communities. A Culinary Certificate program at Copper Mountain College would be well located to serve both the civilian and military communities in

the surrounding areas. It would train and retrain residents in the immediate service area and could draw from Beaumont, Banning, Apple Valley and Victorville.

## **CRITERIA B. NEED FOR A CULINARY ARTS PROGRAM AT COPPER MOUNTAIN COLLEGE**

### **5. ENROLLMENT AND COMPLETER PROJECTIONS**

Enrollment for each of the courses will be capped at 15 students because of the safety limitations on the lab. The first year the sections will be filled with students who have completed the Prostart 1 class. A survey will be conducted to estimate interest and recruiting will be conducted to encourage participation. We project 15 graduates per year.

The local job market in the Morongo Basin has been estimated by the Centers Of Excellence (COE) as 130 over a 5 year period. The CMC program will graduate 75 students over the five year period. In the greater Coachella Valley there are estimated to be 2673 new positions over the same five year period. The only competitor for the jobs in the Greater Coachella Valley area is the College of the Desert in Palm Desert. Students from that program are not likely to come to the Morongo Basin for work because of the availability of jobs in the Coachella Valley, relocation is expensive for minimum and mid level workers and all of their work experience and career networking takes place there.

The only courses shared by other programs will be the GE courses for completion of the AA Degree. This program will attract a new market to the College. The students will come from MUSD and from the local communities. These will be students who might not ordinarily attend college. Development of this program will serve the Morongo Unified School District by providing a transfer location from the MUSD YVHS Culinary Program for the completion of the program's second year at CMC. Approximately 10-15 students per year graduate from the first half of the program at YVHS and currently have no place to go for the second half of the program. The Culinary Certificate Program at CMC would fulfill that need.

### **6. PLACE OF PROGRAM IN CURRICULUM/SIMILAR PROGRAMS**

This program is in keeping with the goal of training, re-training, and upgrading student career skills through existing occupational/vocational and general education as well as partnerships and contractual education with the private sector and public agencies. The only thing this program will have with existing programs offered by the College is that it is a Vocational Education class. No other Culinary courses are being taught. The need for the program has been well established by the Job Market Statistics provided by The COE.

### **7. Similar Programs at Other Colleges in Service Area:**

Currently the closest Culinary Program at College of the Desert is more than an hour and a half drive from residents of the Morongo Basin and surrounding communities. This is not within commuting distance. That program has three Certifications: The Beginning Culinary Arts Certificate; the Intermediate Culinary Arts Certificate; and the Culinary Management AA Degree and Certification. Our Program will be comparable in content to that of third program listed here. Their courses are offered during the day but ours will be offered in the early evening because we anticipate that most of our students will be working while they attend classes.

A Culinary Certificate program at Copper Mountain College would be well located and scheduled to serve both the civilian and military communities in the surrounding areas. It would train and retrain residents in the immediate service area and could draw from other areas near the Morongo Basin.

## **8. Labor Market Information Analysis:**

The summary of labor market data prepared for Copper Mountain College by the Centers of Excellence reported projections for 20 food service occupations in the immediate service area of the college. By the year 2015, it is projected that food service related employment in the immediate service area will total 1,231, an increase of 130 jobs from 2010. The five year employment growth for the period from 2010-2015 is expected to be approximately 12 percent.

Relative occupational growth in the CMC immediate service area is expected to exceed growth at the state and national levels by at least 3 percentage points. The summary of labor market data for all 20 food service occupations in the Coachella Valley area is also provided. Food service occupations are projected to number 20,214 by 2015, an increase of 2,673 jobs from 2010. Over the period from 2010-2015, employment is expected to grow by approximately 15 percent. This growth in the Coachella Valley area is expected to nearly double the growth rate at the state and national levels for food service occupations from the period 2010-2015.

Salaries for the type of entry level positions our students would consider range from \$9.84 in the Morongo Basin to \$10.32 in the Coachella Valley. This assumes they go to work for someone else. However the students will also be qualified to open their own businesses. Advancement in the foodservice industry are largely based on continued professional development, time in a position, and individual talent and ability. Students going into the Hospitality segment of the business will want to complete a Baccalaureate Degree. The closest schools for a B.A. in Hospitality are California State University Long Beach, and California Polytechnic University at Pomona.

Entrepreneurial opportunities abound in both Foodservice and Hospitality industries. The program is designed to encourage the students to examine their own potential in this type of endeavor. Most restaurants are begun by individuals with a passion for food and service. In the Hospitality segment of the business small resorts, bed and breakfasts, catering, tourism and many others are begun as small businesses developed because of local opportunities for leisure and recreation.

## 9. EMPLOYER SURVEY (ATTACHED)

The Survey conducted for this in April, 2011. It was mailed and then followed up by phone contact and personal interview where possible. The survey was designed so most of the questions could be objectively tallied.

Employer#	#1	#2	#3	#4	#5	#6	#7	#8	#9	#10	Totals
<b>How many employees do you have in the following positions?</b>											
Food Preparation/cleaning	88	9	5	4	20	2	32	16	7	6	189
Service	12	14	7	7	5	4	31	12	7	7	106
Management	14	5	1	2	30	1	4	2	5	1	65
Clerical	3	0	0	0	0	0	0	2	0	1	6
Other	0	6	0	0	20	1	0	5	0	0	32
<b>Total</b>	<b>0</b>	<b>34</b>	<b>13</b>	<b>13</b>	<b>75</b>	<b>8</b>	<b>67</b>	<b>37</b>	<b>19</b>	<b>15</b>	<b>281</b>
<b>How many employees do you anticipate hiring in the next 12 months in each of these positions?</b>											
Food prep & cleaning	12	0	0	4	1	2	10	6	4	3	42
Service	0	0	2	6	2	2	15	5	8	4	44
Management	0	0	0	2	1	0	2		0	1	6
Clerical	0	0	0	0	0	0	0		0	0	0
Other	0	0	0	0	5	2	0		0	0	7
<b>Total</b>	<b>0</b>	<b>15</b>	<b>2</b>	<b>12</b>	<b>9</b>	<b>6</b>	<b>27</b>	<b>11</b>	<b>12</b>	<b>8</b>	<b>102</b>
<b>Do you have employees who need further culinary training in the following areas?</b>											
Food prep & cleaning	12	0	4	Yes	0	1	0	5	7	0	29
Service	0	0	2	Yes	0	2	0	4	7	0	15
Management	0	0	0	Yes	0	0	0	1	5	0	6
Clerical	0	0	0	0	0	0	0			0	0
Other	0	0	0	0	0	1	0			0	1
<b>Total</b>	<b>12</b>	<b>0</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>4</b>	<b>0</b>	<b>10</b>	<b>19</b>	<b>0</b>	<b>51</b>
<b>What is your most common entry level position?</b>											
Food preparation				x		x		x			3
Cleaning	x			x	x		x	x	x	x	7
Service	x	x	x	x		x	x		x	x	8
Management									x		1
Clerical											0
Hostess					x						

The survey data above clearly shows that employers need new culinary-trained workers right away. They also demonstrate strong interest in utilizing a training program for existing employees. Especially important is making culinary training available to workers where it would otherwise not be feasible to travel for one hour to College of the Desert, the nearest culinary program.

This letter of support by Chris Anderson is representative in tone and supportive comment of all of the facilities I have contacted to date:

*Vala, I am in total agreement that the Morongo Basin is in desperate need of this program. Finding qualified and skilled food service professionals has posed to be one of my greatest difficulties in the five + years working here in the Morongo Basin area. Turnover in this industry is fairly high but in this area it is even greater than the industry average. Some additional issues arise from the candidates for hire not being able to gain access to the installation, not have reliable transportation, and in addition the drive time to our location which is substantial. I have been managing the food services on the M.C.A.G.C.C. for The Tatitlek Corporation for 5 and half years and have employed over 280 people from the local area in that time. As far as the advisory council I can help out and should be able to provide some industry expertise. I am a culinary grad myself, I am also a C.D.M. Certified Dietary Manager, C.F.P.P. Certified Food Protection Professional, and I am a certified N.S.F. Serve*

*Safe Trainer. I have managed for 15 years and I have been in the industry for over 20 years. I am in the process of opening up a restaurant/Microbrewery in the lower desert at this time so I will be very busy with that and my normal job until the end of 2011 when we are slated to open for business but let me know dates and times when the council will meet and I will make sure to be there. You should also contact Steve Downey with M.B.S.D. he would be an asset to your counsel and is a good friend of mine and he is one of the biggest food service employers in the high desert. His # is (760) 367-9191 Ext. 4271. Faxing the survey back to you shortly.*

*Thanks,*

*Chris Anderson , Foodservice Director, Tatitlek Management, MCAGCC.*

## **10. EXPLANATION OF EMPLOYER RELATIONSHIPS**

### **11. LIST OF MEMBERS OF ADVISORY COMMITTEE**

Chris Anderson, Tatitlek Management

Coleen Anderson, Manager, Bistro Twentynine

Nigel Gainor, Executive Chef, 29 Palms Inn

Donna Hernandez, Manager, Denny's

### **12. RECOMMENDATIONS OF ADVISORY COMMITTEE**

Develop the program as soon as possible.

## **Advisory Committee Meeting Minutes**

Minutes of the 3-2- 2011 Culinary Program Meeting

Copper Mountain College

In Attendance: Glenda Case, Steve Downey, Keven Weber, Rose Resurreccion, Cheryl Munsey, Vala Stults

1. Requirements of the ProStart Program were discussed and Vala was asked to confirm information on the 400 hour experience requirements.
2. Establishing an advisory council was agreed upon and each attendee will contribute names of individuals who might be interested in contributing time to that group.
3. Keven and Dave offered the use of the foods lab at Yucca Valley High School for conducting the courses.
4. Vala and Glenda will pursue the process for getting college credit for the courses.
5. Rose provided the guidelines for proposing the courses for credit.
6. Cheryl discussed the Entrepreneurship Funds for credit courses or workshops for local businesses.
7. Next meeting March 16, 2011 at CMC

## Minutes of the 3-16- 2011 Culinary Program Meeting

### Copper Mountain College

In Attendance: Glenda Case, David Price, Kevin Weber, , Cheryl Munsey, Vala Stults

1. Vala distributed a summary of her most recent communication with Erin Mascho of the CRAEF. This clarified that college students in the ProStart series would be eligible for scholarships from the NRA but would not be able to compete in the culinary contest or take the test for the certificate. This was not deemed to be important in the decision to develop the CMC program because the students would be very well trained to get a job and would be eligible for any culinary school they should wish to attend if they so desire.
2. The course requirements, in terms of hours and units, was then discussed. The goal of this discussion was to assure that the students received exemplary training which will meet the requirements of the college for credits as well as leave time for them to take at least 2 other courses towards their AA if they want to complete that.
3. The preliminary requirements were set as follows:
  - a. The program will be 4 semesters. Two semesters of ProStart 1, to be designated as PS1 and PS2 (to be officially named later) and two semesters of ProStart 2, to be designated as PS3 and PS4.
  - b. Each course will be 5 units (11 hours) consisting of 2 units of lecture, 1 unit of lab, and 2 units of work experience.
  - c. This pattern will insure an appropriate number of hours to fulfill both content and experience requirements.
4. It was agreed that the College application for approval of new credit programs would be developed in time to present to the region meeting to be held on May 23, 2011, and that a survey of the local businesses would be prepared to distribute as soon as possible.
5. Next meeting to be determined.

## CRITERIA C. CURRICULUM STANDARDS

### 13. Display of Proposed Sequence

Outlines of Record for All Required Courses:

Area of Emphasis – 4 Core courses

Course Name	NO.	TITLE	UNITS
Culinary Arts	1	Kitchen Essentials	5
Culinary Arts	2	Basic Skills	5
Culinary Arts	3	Recipes, Meals, Menus	5
Culinary Arts	4	Management	5

Semester 1: CA 1 Kitchen Essentials

Semester 2: CA 2 Basic Skills (CA 1 is Prerequisite)

Semester 3: CA 3 Recipes, Meals, Menus (CA 2 is Prerequisite)

Semester 4: CA 4 Management (CA 3 is Prerequisite)

### 14. Transfer Applicability: Non-Transferable

## CRITERIA D ADEQUATE RESOURCES

### 16. Facilities and Equipment Plan

Facilities:

The facilities to be used for this program are located at Yucca Valley High School. Both lectures and labs will be conducted in Foodservice Lab 117 on that campus. Because the room is used during the day by the High School Culinary Program, the CMC classes will have to be scheduled after 2:00 Pm. This is not expected to be detrimental to enrollment because most of the people taking these classes are expected to be working and the later class times will make it easier to fit into their schedules. The CMC classes would use the room for five hours, one afternoon per week

The Culinary classroom contains a lecture area which will easily fit 15 students at tables. It contains appropriate electronic technology and audio/visual equipment. The laboratory portion of the room is divided into 5 separate food production units. Each unit includes a commercial range, cabinets, shelves, and appropriate small kitchen appliances. There is one sink per two units for clean up, but there is a commercial dish washer for large utensils, which all units will use. The facility has adequate storage and refrigeration to handle both the High School classes and the CMC classes, particularly since the CMC class will only meet one day per week.

### 17. Financial Support Plan

There will be no construction required for the program to begin. However, at some point there may be a contractual agreement between the MUSD and the College which covers the repair, maintenance and replacement of kitchen equipment for the length of time that the College uses the facilities. This should cover Major equipment, electrical appliances, and utensils. It should also cover maintenance of sanitary conditions, including cleaning supplies. Any equipment or utensils broken or damaged by the CMC students should be replaced by the CMC program.

Students will purchase their own books and clothing for the class. The program will require some financial support for classroom materials, such as photocopying. Financial donations to support the program will be solicited from the community via the Advisory Board fundraisers, and donations. The food and ingredients used in the cooking labs will be paid for by the students as a course fee to be collected at registration. If a student has not paid the course fee that student may not be allowed to participate in the lab. Registration in the courses should be contingent on payment of the course fee. Course fees will be held in an appropriate form from which the instructors can draw to pay suppliers for food and supplies on a weekly basis.

### **18. Faculty Qualifications:**

KEVIN WEBER: Chef Weber has been teaching the ProStart culinary program for the past two years. He has an Associate of Arts degree and 20 years of experience working in the industry. Chef Weber would be full time at Yucca Valley High School and part time with CMC.

VALA JEAN STULTS, Ph.D.: . Dr. Stults is currently part time faculty at CMC and the Culinary Program project consultant. Dr. Stults has been teaching food preparation and large scale production for the past 15 years at California State University Long Beach. She has recently retired from the University and relocated here in Twentynine Palms, California

BRUCE CAMPBELL: Bruce will be an unpaid visiting speaker upon specific topics in the program. He will allow the students to gain real world work experience in his facility. He will also occasionally demonstrate special preparation techniques and recipes.

Other Chefs from the local area will be invited to guest lecture for specific topics.

### **CRITERIA E: COMPLIANCE**

#### **19 Based on Model Curriculum:**

This program is being designed following the ProStart Culinary Program provided by the National Restaurant Association. This is the same curriculum being used by Yucca Valley High School. This curriculum contains the same subject matter as other culinary programs in both breadth and depth. Students will earn the same ServSafe Food Managers Certificate from the National Restaurant Association Educational Foundation which is earned at other culinary programs. See attached California Department of Education Pathway Standards provided by the National Restaurant Association.

#### **20. Licensing or Accreditation Standards:**

The state of California required that Foodservice Managers obtain a food safety training certification every 5 years. The ServSafe Food Managers Certificate is the preferred course by which to obtain this certification. That certificate course is part of the curriculum of our program.

#### **21. Student Selection and Fees:**

This program is open for enrollment by all individuals who meet course prerequisites, including high school students who wish to concurrently enroll. The course prerequisites involve basic writing and arithmetic.

Fees: Students will purchase their own chef's coats, hair restraints, slacks and shoes. Criteria for these items will be stated in the course outline of record, the Catalog, and the course syllabus. There will be a course fee of approximately \$35 to cover food and supplies used for each course. Students will also purchase their own text books.



**NEW OR REVISED PROGRAM  
FORM**

*(IF YOU ARE REVISING A PROGRAM PLEASE ENTER THE EXISTING PROGRAM EXACTLY AS IT IS SHOWN IN THE CATALOG)*

<b>PROGRAM DESCRIPTION:</b>
The Culinary Certificate Program prepares men and women for entry level positions in the Foodservice and Hospitality Industries. By completion of this program they will be qualified to seek employment in foodservice operations such as restaurants, health care facilities, military settings, school districts, resorts, casinos and other foodservice venues. The program covers an exemplary entry level curriculum consisting of 20 units on intensive culinary training ( 4 units of lecture, 4 units of lab, 8 units of work experience. Included in the completion of the Program is passing the National Restaurant Association. ServSafe Exam and the Copper Mountain College Culinary Competencies Exam. The program was structured to encompass both the certificate and an AA degree
Graduates will also be qualified to enter more advanced culinary coursework.

**REQUIRED COURSES:**

DEPARTMENT	NO.	TITLE	UNITS
Culinary Arts	1	Kitchen Essentials	5
Culinary Arts	2	Basic Skills	5
Culinary Arts	3	Recipes, Meals, Menus	5
Culinary Arts	4	Management	5
Anthropology, or Philosophy, or English	Anth 2, or Phil 3, or Eng 35	Cultural Anthropology, or Religions of the World, or Myth and Legend	3
Art	3A	Basic Design and Color	3 (C3)
Chemistry	003 or 004	General Chemistry or Fundamentals of Chemistry	4
Health Education	001	Personal and Community Health	3 (C2)
Home Economics	013	General Nutrition	3
Psychology or Sociology	Psy 1 or Soc 001	General Psychology or Introduction to Sociology	3
Spanish	1	Elementary Spanish	5
Speech	1	Introduction to Human Communication	3 (C5)