

Prep Cook PC51

Type

Technical Certificate of Credit

This technical certificate of credit provides skills for entry into the food services preparation area as a prep cook. Topics include: Food services, history, safety and sanitation, purchasing and food control, nutrition and menu development and design, along with the principles of cooking.

* High School Admissions Only

Required Courses

Item #	Title	Credits
CUUL 1000	Fundamentals of Culinary Arts	4
CUUL 1110	Culinary Safety and Sanitation	2
CUUL 1120	Principles of Cooking	6
Minimum Credit Hours for Graduation		12