



2023-2024 Academic Year

# Professional Cooking

## Certificate of Proficiency

### B-STEM Division

Business, Science, Technology, Engineering and Math

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The **Professional Cooking** certificate program prepares individuals for professional entry into the food service industry. It provides a working knowledge of commercial preparation of a wide variety of food products combined with hands-on skills.

Graduates can participate professionally in the food production departments of restaurants, hotels, conference centers, hospitals and nursing homes, catering operations, and many other types of food service businesses. In some cases, this education prepares students to enter supervisory positions.

### PROGRAM OUTCOMES

- Prepare a wide variety of food products used in the food service industry;
- Prepare a wide variety of food service bakery goods;
- Use standardized recipes;
- Apply the culinary terminology used within the food service industry;
- Plan and develop appropriate menus which meet the criteria of commercial food operations;
- Demonstrate the techniques necessary to prepare healthful food products for commercial food operations;
- Plan and direct food production in commercial food operations;
- Appraise the needs of, and have the ability to purchase food and nonfood supplies for, commercial food operations;
- Apply the requirements for operating a safe and sanitary food service operation including Hazard Analysis and Critical Control Points (HACCP).

Most of the credits earned in acquiring the Professional Cooking Certificate can be applied towards the college's associate degree programs and for transfer to Johnson & Wales University.

Admission to the program requires a high school diploma or its equivalent.

### SEE ALSO:

[Culinary Arts](#) degree program

[Culinology / Food Science](#) degree program

[Professional Baking](#) certificate program

# CERTIFICATE CURRICULUM

2023-2024 Academic Year

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CIP 120505

Credit-bearing certificate programs can serve as gateways to earning an associate degree. Students are encouraged to consult the program coordinator, an academic advisor or Success Coach to explore such opportunities.

Code	Course (lecture/lab hours)	Credits
<a href="#"><u>ENG 101</u></a>	English Composition I (3/0)	3
<a href="#"><u>HOS 100</u></a>	Hospitality Success Skills (1/0)	1
<a href="#"><u>HOS 101</u></a>	Food Preparation I (1/4)	3
<a href="#"><u>HOS 111</u></a>	Culinary Math (1/0)	1
<a href="#"><u>HOS 115</u></a>	Food and Culture (2/2)	3
<a href="#"><u>HOS 118</u></a>	Sanitation and Safety in Food Service Operations (2/0)	2
<a href="#"><u>HOS 102</u></a>	Food Preparation II (1/4)	3
<a href="#"><u>HOS 109</u></a>	Advanced Culinary Arts (1/4)	3
<a href="#"><u>HOS 110</u></a>	Breakfast / Pantry (1/3)	2
<a href="#"><u>HOS 210</u></a>	Applied Kitchen Skills – Cafe (1/4)	3
<a href="#"><u>HOS 217</u></a>	Professional Baking (1/4)	3
<a href="#"><u>HOS 287</u></a>	Hotel/Restaurant Management Internship	1
		<b>28</b>