

CERTIFICATE IN KITCHEN SUPERVISION

The certificate in Kitchen Supervision focuses on the daily activities of the kitchen operation. Upon completion of the certificate, individuals will be workforce ready and equipped with the skills necessary to successfully run a kitchen. The coursework provides individuals with a strong foundation in food costs, food purchases, labor cost, and food preparation while adhering to food safety and sanitation guidelines.

Code	Title	Hours
Culinary Arts Core Courses		7
CAM 112	Food Safety and Sanitation	
CAM 250	Intro to Culinary Arts	
HEM 102	Introduction to the Hospitality Industry	
CAM 221	Basic Baking	3
CAM 241	Food Preparation I	3
CUA 201	Meat Prep & Processing	3
CUA 203	Stocks & Sauces	3
CUA 255	Field Experience - Savory	3
Total Hours		22