

Culinary Arts

Cooking Certificate

STANTON CAMPUS

Spring 2020

As a graduate of Delaware Tech's Culinary Arts Cooking Certificate program, you'll have the basic skills necessary to start on a career path to becoming a chef. In the program, you'll learn the fundamentals of food preparation and gain practical experience in basic baking, garde-manger, buffet presentation, and international cuisine. You'll work in the skills development kitchen and take field trips to the kitchens of area hotels and restaurants. The Culinary Arts Cooking Certificate prepares students to join the fast-growing food service industry and obtain a respected position in a career field where these skills are in demand. It's an excellent way to earn the credentials to help you advance through the various opportunities that the industry offers with the final goal of becoming a chef.

Courses are offered on a part-time basis, and the credits earned through this program may be applied to the Kitchen Skills Studies diploma and ultimately the associate degree in the Culinary Arts. Industry professionals and students will also acquire the mandatory classes required by the American Culinary Federation to begin their certification process. The College is a member of the National Restaurant Association and the American Culinary Federation (ACF), and the program is accredited by the Accreditation Commission of the American Culinary Federation.

PROGRAM SPECIFIC ADVISEMENT STATEMENT

Courses - Semester 1

[CUL 119 - Food Safety and Sanitation](#)

[CUL 121 - Food Prep I](#)

Credits	Lecture	Lab
2	2	0
4	3	4

Courses - Semester 2

[CUL 171 - Garde Manger](#)

[MGT 248 - Culinary Supervisory Developmnt](#)

[SCI 141 - Nutrition in the Culinary Fld](#)

Credits	Lecture	Lab
4	3	4
3	3	0
2	2	0

*To complete program requirements, you must pass the above courses and earn at least **14 credits**. The number of courses and credits required for graduation may be more depending on your need for developmental education courses and the elective choices you make (if electives are a part of the program). Some programs also have college-level courses that you must take if you do not score at a certain level on the College Placement Test. If this applies to your program, the courses are listed at the top of the sequence sheet before the first semester of the course list.*