

CULINARY PRODUCTION LINE COOK



30-316-4

The Culinary Production Line Cook Technical Diploma gives students the hands-on skills as well as technical and professional knowledge they need to start a career in the culinary industry within restaurants, catering services, hotels, healthcare facilities and schools. Students are prepared for careers such as Line Cooks, Prep Cooks, Broiler Chefs through in class and practical, on-the-job experiences within the local food industry.

- Enforce health and safety standards
- Demonstrate food prep skills
- Adapt procedures to meet changing needs
- Manage food storage, inventory and cost control

Semester 1		Credits
316-104	Food Quantities and Measures	1
316-109	Quantity Production of Soups, Salads ,and Dressings	4
316-147	Food Service Sanitation	2
531-102	Emergency Procedure-Work Place	1
316-108	Food Science I	3
Credits		11
Semester 2		
316-114	Quantity Production of Entrees, Sauces and Vegetables	4
316-136	Catering, Special Events and Contract Food Service	2
316-131	Advanced Cuisine	2
316-115	Nutrition	2
316-107	Culinary Internship	1
Credits		11
Total Credits		22