



20000 68th Ave W  
Lynnwood, WA 98036-5999  
www.edcc.edu

# Culinary Arts Advanced Commercial Cooking Certificate Program Requirements 2011-2012

Student Name \_\_\_\_\_  
Student ID \_\_\_\_\_

**Program Description** The Advanced Commercial Cooking Certificate program advances the concepts and knowledge of the Basic Commercial Cooking certificate by adding advanced cooking skills. The third quarter will give the students skills and knowledge in the areas of sauce preparation, food preparation, receiving and storage, and sauté.

**Degree Outcomes** Outcomes for Edmonds Community College degrees and certificates can be found in the online college catalog at the bottom of each degree or certificate. To find specific outcomes, click on the degree or certificate from the program list in the online catalog at <http://catalog.edcc.edu>.

**Common Course Numbering Changes** Please refer to [www.edcc.edu/ccn](http://www.edcc.edu/ccn) for more information.

**Credit/Grade Requirements** This Certificate requires successful completion of a minimum of **38** credits as outlined **AND** the 41 credit Basic Commercial Cooking Certificate. A minimum of 30 credits or one-third of the required credits, whichever is less, must be earned at Edmonds Community College. Students are required to maintain a minimum cumulative grade point average of 2.0 in all college-level courses, as well as a minimum grade of 2.0 in all culinary classes.

**General Education/Related Instruction Requirements** Students who complete degrees or certificates of 45 credits or more are required to demonstrate learning in the following general education/related instruction areas: communications, computation/quantitative skills, and human relations/group interaction.

**Cultural Diversity** Edmonds Community College requires that students earning a degree or certificate of 45 credits or more meet the Cultural Diversity Requirement. Courses that satisfy this requirement are marked as “:CD” on the requirement sheet and/or “Meets Cultural Diversity Requirement” in the quarterly class schedule.

**Students are advised to**

- Plan their schedule several quarters in advance in order to accommodate courses that are offered only once or twice a year
- Review the college catalog for required course prerequisites and include these in schedule planning
- Communicate with a faculty adviser

**Graduation Application** A completed Graduation Application form must be submitted to Enrollment Services by the 10<sup>th</sup> day of the quarter in which the student expects to graduate. Forms are available at Enrollment Services located in Lynnwood Hall, or online at [www.edcc.edu/credentials/](http://www.edcc.edu/credentials/).

**Advisers** The advisers for this program are

Charles Drabkin	<a href="mailto:charles.drabkin@edcc.edu">charles.drabkin@edcc.edu</a>	425-640-1473
Traci Edlin	<a href="mailto:tedlin@edcc.edu">tedlin@edcc.edu</a>	425-640-1342

**College Resources**

Department Website	<a href="http://clart.edcc.edu">http://clart.edcc.edu</a>
Home Page	<a href="http://www.edcc.edu">http://www.edcc.edu</a>
How to Enroll	<a href="http://getstarted.edcc.edu">http://getstarted.edcc.edu</a>
Transfer Center	<a href="http://transfer.edcc.edu">http://transfer.edcc.edu</a>
Advising appointments	425-640-1458
College Bookstore	<a href="http://bookstore.edcc.edu">http://bookstore.edcc.edu</a>

Course			Qtr	Credit	Grade
<b>I. Course Requirements (15 credits)</b>					
<b>Communication Skills – 10 credits</b>					
BSTEC	107	Business English I	or	_____	_____
BSTEC	110	Business Communications:CD		5	_____
ENGL	100	Introduction to College Writing	or	_____	_____
ENGL&	101	English Composition I		5	_____
<b>Human Relations/Group Interaction – 5 credits</b>					
MGMT	100	Human Relations/Organizations:CD		5	_____
<b>II. Program Lecture Course Requirements (8 credits)</b>					
CLART	205	Restaurant Operations		5	_____
CLART	206	Food Service Nutrition		3	_____
<b>III. Program Laboratory Course Requirements (15 credits)</b>					
CLART	224	Food Preparation Lead		3	_____
CLART	252	Sauté		3	_____
CLART	253	Sauté Lead		3	_____
CLART	260	Bread Production		3	_____
CLART	261	Pastry and Dessert Preparation		3	_____

_____	_____	_____	_____
Adviser's Signature	Date	Dean's Signature	Date