



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

Culinary Arts Basic Catering Certificate Program Requirements 2011-2012

Student Name _____
Student ID _____

Program Description The Basic Catering Certificate program provides students with entry level kitchen skills and knowledge for a career in catering. The first quarter is a combination of lab and lecture focusing on culinary terminology, math formulas, cooking methods, menu development, converting and requisitioning recipes, diversity in the work place, and career planning. The second quarter consists of five lab classes that will develop cooking skills for an entry level position in the catering industry.

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 for more information.

Credit/Grade Requirements This Certificate requires successful completion of a minimum of **43** credits as outlined. 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.

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 10th 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/.

Advisers The advisers for this program are

Charles Drabkin	charles.drabkin@edcc.edu	425-640-1473
Traci Edlin	tedlin@edcc.edu	425-640-1342

College Resources

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

Course	Qtr	Credit	Grade
I. Program Lecture Course Requirements (14 credits)			
CLART 101 Principles of Cooking	_____	5	_____
CLART 103 Food Service Procurement OR	_____	_____	_____
CLART 207 Food Service Sanitation	_____	2	_____
CLART 105 Introduction to Catering	_____	2	_____
EVPL 265 Event Planning/Best Practices	_____	5	_____
II. Program Laboratory Course Requirements (29 credits)			
CLART 100 Orientation *	_____	2	_____
CLART 122 Food Preparation	_____	3	_____
CLART 131 Pantry I	_____	2	_____
CLART 132 Pantry II	_____	3	_____
CLART 141 Food Server I	_____	2	_____
CLART 142 Food Server II	_____	3	_____
CLART 151 Quantity Cooking Lab II	_____	3	_____
CLART 161 Stocks, Soups & Sauces I	_____	3	_____
CLART 181 Hot and Cold Sandwich Preparation	_____	2	_____
CLART 252 Sauté	_____	3	_____
CLART 295 Work Experience Seminar	_____	1	_____
CLART 296 Supervised Work Experience	_____	2	_____
III. Recommended Classes			
ACCT 101 Accounting Fundamentals	_____	5	_____
CLART 206 Food Service Nutrition	_____	3	_____
CLART 260 Bread Production	_____	3	_____
CLART 261 Pastry and Dessert Preparation	_____	3	_____
HSPTR 140 Introduction to Hospitality	_____	5	_____
MGMT 100 Human Relations/Organizations:CD	_____	5	_____

Explanatory Notes

* Permit code required

Adviser's Signature	Date	Dean's Signature	Date