



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

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

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

**Program Description** The Basic Commercial Cooking Certificate program provides students with entry level kitchen skills and knowledge. The first quarter is a combination of lab and lecture focusing on culinary terminology, discipline 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 commercial food production.

**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 **41** 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 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    charles.drabkin@edcc.edu    425-640-1473  
 Traci Edlin        tedlin@edcc.edu                                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. Program Lecture Course Requirements (12 credits)</b>					
BUS	130	Business Math	_____	5	_____
CLART	101	Principles of Cooking	_____	5	_____
CLART	207	Food Service Sanitation	_____	2	_____
<b>II. Program Laboratory Course Requirements (29 credits)</b>					
CLART	100	Orientation *	_____	2	_____
CLART	112	Purchasing/R & S	_____	3	_____
CLART	121	Quantity Cooking Lab I	_____	2	_____
CLART	122	Food Preparation	_____	3	_____
CLART	131	Pantry I	_____	2	_____
CLART	132	Pantry II	_____	3	_____
CLART	151	Quantity Cooking Lab II	_____	3	_____
CLART	161	Stocks, Soups & Sauces I	_____	3	_____
CLART	162	Stocks, Soups & Sauces II	_____	3	_____
CLART	181	Hot/Cold Sandwich Prep	_____	2	_____
CLART	295	Work Experience Seminar	_____	1	_____
CLART	296	Supervised Work Experience	_____	2	_____

**Explanatory Notes**

\* Permit code required

Adviser's Signature	Date	Dean's Signature	Date