

# NEW: Starting in Fall 2010



## Culinary Arts Assistant Certificate

A full-time, 16-credit Culinary Arts Assistant program at the Community College of Rhode Island will start in Fall 2010 at the William M. Davies Jr. Career and Technical High school and the CCRI Flanagan Campus, both in Lincoln.

### Courses

<b>CULN-1000—Fundamentals of Food Sanitation and Safety</b>	<b>3 credits</b>
<b>CULN-1010—Fundamentals of Restaurant Operations</b>	<b>3 credits</b>
<b>CULN-1020—Fundamentals of Food Production I</b>	<b>3 credits</b>
<b>CULN-1030—Fundamentals of Food Production II</b>	<b>3 credits</b>
<b>ADAS-2580—Office Administration Co-op</b>	<b>4 credits</b>

**TOTAL: 16 credits**

### Admissions requirements

To be considered for admission to the program you must:

- Submit an official high school transcript or GED including date of graduation
- Demonstrate competency through standardized ACCUPLACER test scores in English, math and reading
- Attend a mandatory information session

## Contact Enrollment Services at 401-825-2003

### CULN-1000—Fundamentals of Food Sanitation and Safety

This course will provide instruction on the extreme importance, reasoning and biological basics of sanitation practices related to the food industry. You will learn practices and procedures for safe food storage, handling, presentation and disposal. Topics include sanitation principles, prevention of illnesses, HACCP, accident prevention and food bacteriology, among others in this three-credit lecture course.

### CULN-1010—Fundamentals of Restaurant Operations

This course will provide an introduction to the world of culinary management and general industry standards. You will learn basic management skills needed in today's food service environment and an overview of various segments of the industry. Topics in this three-credit lecture course include basic supervisory skills, decision-making, leadership, problem-solving, training and national industry standards.

### CULN-1020—Fundamentals of Food Production I

This course introduces the basics of the culinary arts in preparation for a career in the food service industry. You will learn basic food preparation as it relates to composition, structure, appearance and nutrition. Major topics include professionalism, knife skills, tools and equipment, review of sanitation and principles of cooking. This course is three credits: one lecture and two lab credits.

### CULN-1030—Fundamentals of Food Production II

This is a continuation of Food Production I with an emphasis on menus and recipes, production processes and hands-on food preparation in a simulated employment environment. Major topics include recognition, selection and proper use of tools and equipment, organization of a kitchen, and maintenance and cleaning of equipment. This course is three credits: one lecture and two lab credits.

### ADAS-2580—AOT Cooperative Education I

This is a planned and supervised cooperative work experience that provides students with an opportunity to observe and participate in a work environment related to their academic interests. Students work approximately 10 to 15 hours per week in an approved in a cooperative work experience placement. This is a four-credit course.

**Please note:** Because certificate is for one semester only, the program must be taken in its entirety. Courses are not available separately.

