Tohono O'odham Community College
Culinary Arts Certificate II

NAME:	TOCC ID:
TOCC EMAIL:	PHONE NUMBER:
TERM OF ADMISSION:	EXPECTED GRADUATION YEAR/TERM:
ADVISOR:	REQUIRED CREDITS FOR DEGREE: 23

I. General Education Courses (6 cr):

Note: All courses are 3 cr hrs unless otherwise indicated

COURSE PREFIX	COURSE NAME	SUBSTITUTE COURSE	SEMESTER	YEAR	CREDITS	GRADE
WRT 102	Writing II					
CIS 100	Introduction to Computers					

II. Core Requirements (16 cr):

COURSE PREFIX	COURSE NAME	SUBSTITUTE COURSE	SEMESTER	YEAR	CREDITS	GRADE
CUA 210	ServSafe					
CUA 220	Professional Cooking II (4 cr)					
CUA 230	Indigenous and Sustainable Foods					
CUA 235	Baking & Pastry I					
CUA 240	Culinary Arts Nutrition					

Culinary Arts Certificate II

The Culinary Arts Certificate Program is designed to provide graduates with the necessary skills and knowledge to become gainfully employed in the Culinary Arts field at the entry level. Graduates of the program will have fundamental culinary knowledge, the national food handler's certification ServSafe, and technical skills necessary to succeed in the field

Program Learning Outcomes

1. Identify Safety & Sanitation culinary principles.

2. Recognize the appropriate terminology and equipment used in the culinary arts field.

3. Summarize professional cooking knowledge, concepts, and methods.

4. Describe effective communication skills using teamwork in the feed service industry

Students:

You must secure official approval by your advisor(s) before submitting the **final** Program of Study. By signing or entering your name below, you agree to the following statement: "Students are responsible for complete knowledge of Academic Catalog requirements in their degree plan and for adhering to all policies in Academic Catalog and Student Handbook."

Signature Panel:

Please indicate approval of the curriculum on the Program of Study by placing your signature (formal electronic signatures are permitted) in the space provided.

Student:	Date:
Faculty Advisor:	Date:

Academic Advisor	Date:
Registrar:	Date:
Dean of Academics:	Date: