

Culinary Arts

Career Studies Certificate Program Code:221-242-03 2021-2022 Catalog

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Purpose

The Certificate in Culinary Arts provides a foundation in food production and introduces the types of skill sets needed in the culinary arts field. The program also covers the basics of nutrition and food safety.

Admission Requirements

Students who meet the admission requirements to the College are eligible for enrollment into the program. Individuals are expected to be proficient in basic English, mathematics and reading. Appropriate developmental courses are available for those who need to update their skills.

Program Description

The certificate program includes several general education classes, such as English composition and basic computer applications. Most of the program focuses on the proper preparation of specific food types such as meat and seafood, and sauces and soups.

<u>Employment Outlook</u>

The culinary arts employ thousands of individuals and demand for skilled employees is expected to increase. Graduates may work in restaurants, hotels, conference centers, bakeries, schools, colleges, hospitals, or other venues. Some individuals enrolled in this program plan to establish their own business.

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Course Number	Course Name	Cr.	Options	Semester	Grade
Fall Semester					
HRI 106	Principles of Culinary Arts	3		F	
HRI 218*	Fruit, Vegetable, and Starch Preparation	3		F	
HRI 219*	Stock, Soup, and Sauce Preparation	3		F	
HRI 158	Sanitation and Safety	3		F	
Spring Semester					
HRI 128*	Principles of Baking	3		SP	
HRI 119	Applied Nutrition for Food Service	3		SP	
HRI 220*	Meats, Seafood, and Poultry	3		SP	
HRI 251	Food and Beverage Cost Control	3		SP	

Credit hours for certificate: 24

TRANSFER OPTIONS

Agreements exist between Dabney S. Lancaster Community College and various four-year colleges and universities. Contact Student Services for information about further study after graduation from DSLCC.

DISCLAIMERS

Every effort is made to ensure accuracy, but the College reserves the right to make edits with respect to course offerings, programs and requirements contained in this publication. This information is provided for the convenience of the reader and DSLCC disclaims any liability.

Please note that not all courses are offered at all locations or during all sessions. Check class sites and times when registering.

Most programs of study begin in the fall semester. Please note that while new students are welcome to enroll in any session, those who enter in spring or summer will likely find that completion of requirements may take longer.

^{*}Students must take HRI 158, Sanitation and Safety, prior to or during the same semester as this class.