

CUL - PC5I: Prep Cook TCC (replaces 5ACI: Prep Cook in the Quarter System)

The Prep Cook certificate program provides skills for entry into the food services preparation area as a prep cook. Topics include food services history, safety and sanitation, purchasing and food control, nutrition and menu development and design, along with the principles of cooking.

Career Opportunities

Graduates may pursue diverse entry-level opportunities in the food services preparation area as prep cooks.

Credit Required for Completion: Minimum of 12 credit hours

Curriculum

	Program Course		Credits
	<i>Occupational Courses</i>		
_____	CUUL 1000	Fundamentals of Culinary Arts	4
_____	CUUL 1110	Culinary Safety and Sanitation	4
_____	CUUL 1120	Principles of Cooking	4