

INTERMEDIATE LINE COOK CERTIFICATE OF SKILLS

The Intermediate Line Cook Certificate of Skills prepares students for mid-level positions in the food industry. This certificate builds on skills acquired in the Line Cook Certificate of Skills and provides students with basic skills needed for entry level kitchen management positions.

Required Courses:

		Units
CAM 101	Culinary Skills I	3
CAM 102	Culinary Skills II	3
CAM 152	Food and Equipment Safety and Sanitation	1
CAM 154	Food and Beverage Cost Control: How to Make (and Keep) Your Money	1.5

Plus 4 additional units selected from the following:

		Units
CAM 68	Food Preservation	1
CAM 70A	Seasonal Vegetarian Cuisine Late Summer/Early Fall	0.5
CAM 70B	Seasonal Vegetarian Cuisine Late Fall/Early Winter	0.5
CAM 70C	Seasonal Vegetarian Cuisine Late Winter/Early Spring	0.5
CAM 70D	Seasonal Vegetarian Cuisine Late Spring/Early Summer	0.5
CAM 120	Let's Party: Introduction to Catering and Events	1
CAM 121A	Catering Lab I	0.5 - 1
CAM 121B	Catering Lab II	0.5 - 1
CAM 121C	Catering Lab III	0.5 - 1
CAM 130A	Baking I	2
CAM 130B	Baking II	2
CAM 130C	Pastry and Desserts	1

Total units required for Certificate

12.5

Program Level Student Learning Outcomes:

1. Apply industry standards in food handling, beverage service, baking, food preparation, equipment selection, use, and maintenance.
2. Demonstrate professionalism in appearance, time management, interpersonal skills, teamwork, decision-making, and initiative needed for foodservice.
3. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling.