

## **LINE COOK CERTIFICATE OF SKILLS**

This certificate prepares students for entry level positions in the food-service industry.

### **Required Courses:**

		<b>Units</b>
CAM 101	Culinary Skills I	3
CAM 102	Culinary Skills II	3
CAM 152	Food and Equipment Safety and Sanitation	1

### **Total units required for Certificate**

**7.5**

### *Program Level Student Learning Outcomes:*

1. Define culinary terms and describe culinary techniques.
2. Identify suitable career options in food service for their skills and interests.
3. Apply industry standards in food preparation, equipment selection, use, and maintenance.