



## 2023-2024 Certificate

**Certificate:**                    **BASIC COOKING SKILLS (61-316-4)**

**Credits:**                        **13 Credits**

**Description:**                This certificate focuses on the general study of cooking and related culinary arts that will prepare individuals for a variety of jobs within the food service industry. Coursework includes instruction in food preparation, cooking techniques, equipment operation and maintenance, sanitation and safety, communication skills, applicable regulations, and principles of food service management.

**Related program:**          Culinary Arts

The sequence shown is the recommended path to completion. Courses will be scheduled in the terms indicated here.  
All courses should be taken in the order shown to help you stay on track and graduate according to your academic plan.  
Courses in this program may be offered in a variety or combination of formats (for example: in-person, video conferencing, online, etc.).

### REQUIRED COURSES

NOTE: Requisites (prereq- before/ coreq-with)  
**R-D = Racine Day, E-D = Elkhorn Day F=Fall, S=Spring**

✓	Term One	Cr.	Prerequisite	Corequisite	R-D	E-D
	316-131 Culinary Skills I	4		316-170	F	F
	316-170 Sanitation and Hygiene	1			F	F
	804-135 Quantitative Reasoning	3	834-109		F	F
✓	Term Two					
	316-109 Short Order Deli	3		316-131; 316-170	S	S
	316-130 Nutrition*	2			S	S
	<b>Total Credits</b>	<b>13</b>				

### ADDITIONAL REQUIREMENTS

Students must meet one of the following: minimum cumulative high school GPA of 2.6 (unweighted); earned at least 12 college credits with a minimum GPA of 2.0; or complete valid math placement assessment.

Students who are interested in continuing into the 10-316-1 Culinary Arts program can earn their associate degree by completing an additional 51 credits. Please see your academic advisor for details.

This certificate was previously listed as 90-316-1 Basic Cooking Skills.

NOTE: Students must complete a certificate program with a minimum of a 2.0 Program GPA.