

CULINARY ESSENTIALS - CERTIFICATE



CULC

This program may be completed at the Newport County Campus but requires one or more courses be completed online.

The Culinary Essentials Certificate is designed to provide students with a comprehensive foundation in professional cooking and food service operations. Through a combination of hands-on instruction and theoretical learning, students will develop essential culinary skills, including knife handling, cooking techniques, flavor development, and food safety. The program emphasizes classical and modern culinary standards across a range of disciplines such as breakfast preparation, stock and sauce production, protein fabrication, and baking and pastry arts. Students will also explore sensory evaluation, ingredient sourcing, and storeroom management, along with front-of-house operations including service styles, dining etiquette, and the brigade system. Upon completion, students will be well-prepared to enter the culinary field with confidence in both kitchen and dining room environments.

Program Learning Outcomes

Upon completion of this program, a student will be able to:

1. Demonstrate proficiency in fundamental culinary techniques, including knife skills, heat transfer methods, classical cooking preparations, and baking processes, while applying proper food safety and sanitation standards in a commercial kitchen setting.
2. Identify and utilize a wide range of ingredients and equipment, including animal proteins, global spices, leavening agents, and specialized kitchen tools, to execute diverse culinary preparations with precision and creativity.
3. Apply principles of sensory evaluation and flavor development to enhance the taste, texture, and presentation of food, incorporating both traditional and contemporary culinary approaches.
4. Exhibit professionalism in both back-of-house and front-of-house operations, including storeroom management, service styles, dining room setup, and effective communication within a culinary team and the broader food service environment.

Certificate Requirements

Code	Title	Hours
COMM 1010	Communication Fundamentals ^a (Work-Based Learning Course)	3
CULN 1015	Kitchen Function Essentials	4
CULN 1025	Stocks, Sauces, and Soups	4
CULN 1035	Cooking Production Methods	4
CULN 1040	Baking and Pastry 1	4
Total Hours		19

Recommended Course Sequence

Course	Title	Hours
Year 1		
Semester 1		
COMM 1010	Communication Fundamentals ^a (Work-Based Learning Course)	3
CULN 1015	Kitchen Function Essentials	4
CULN 1025	Stocks, Sauces, and Soups	4
Hours		11
Semester 2		
CULN 1035	Cooking Production Methods	4
CULN 1040	Baking and Pastry 1	4
Hours		8
Total Hours		19