



PROGRAMS OF study

FOOD SERVICE SPECIALIST

CERTIFICATE



Program Description

The Food Service Specialist Certificate is designed to prepare the student for a non-supervisory role in professional kitchens. It will enable graduates to take an entry level role in a professional kitchen. Instruction covers topics such as meat fabrication, cooking, meal preparation and sanitation. The courses in this program are transferable to the Culinary Arts, Associate in Applied Science degree program.

Food Service Specialist Certificate Program - program sequencing

Intended for part-time study

The sequencing of courses in this program begins in the fall semester.

Students entering in the spring or summer will likely take longer than two semesters to complete the program.

Curriculum Requirements: 17 credits	Credits	Grade	Semester
First Year, Fall Semester (10 credits)			
CUL 104 Food Service Sanitation	3		
CUL 106 Foundational Culinary Techniques	4		
CUL 146 Garde Manger	3		
First Year, Spring Semester (7 credits)			
CUL 108 Principles of Nutrition	3		
CUL 221 Baking, Pastry, and Desserts	4		



Career Opportunities

This program will prepare students to serve as professional cooks in restaurants, hotels, resorts and other institutional establishments.

Certificate programs at YCCC are designed to lead to either employment and/or college transfer, and we want to provide prospective students with gainful employment disclosure information prior to admission/enrollment in those programs. Please follow this link for more information: <http://www.yccc.edu/about-yccc/college/consumer-info/>

Articulation agreements exist between York County Community College and various colleges and universities.. Please, contact Career and Transfer Services for information regarding these agreements.

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