



CULINARY ARTS CERTIFICATE

The Culinary Arts Certificate is designed to develop food preparation skills to provide a solid foundation for chefs, line cooks, catering, baking positions and potential restaurateurs.

PROGRAM THE CERTIFICATE IS A PART OF

Associate of Applied Science, Culinary Art Program (CAPP)
Credits earned in this certificate may be applied toward the Culinary Arts Program, AAS (Owens Code: CAPP)

JOB OPPORTUNITIES

Students in this certificate are trained for entry-level positions in food preparation and service in hotels, restaurants, commercial and private caterers, institutions, cruise ships and resorts.

SALARY

Salary varies upon job titles. Entry-level pay for Northwest Ohio is \$32,231.

ACCREDITATION

The Culinary Arts Certificate is accredited by the American Culinary Federation Education Foundation (ACFEF). For more information contact the American Culinary Federation, 180 Center Place Way, St. Augustine, Florida 32095, phone number 800-624-9458, web address www.acfchefs.org.



American Culinary Federation
Education Foundation

Programmatic Accreditation by ACFEF Accrediting Commission

LOCATION

Toledo-area Campus

CERTIFICATION

Graduates are eligible to receive the credential of Certified Culinarian (CC) from the American Culinary Federation upon completion of certificate and one-year experience.

STUDENT ORGANIZATION

The Owens Culinary Arts and Hospitality Association (OCHA) provides members an opportunity to explore the Culinary and Hospitality field through networking, field trips, competitions, guest speakers and volunteering.

OWENS.EDU

Office of Admissions

Toledo-area Campus - (567) 661-7777
Findlay-area Campus - (567) 429-3509

School of Business, Hospitality Management and Public Safety

(567) 661-7280
business@owens.edu



OWENS
COMMUNITY COLLEGE

PROGRAM CURRICULUM

CULINARY ARTS CERTIFICATE (Owens Code: ZCAB)

REQUIRED COURSES:

All students enrolled in the program must earn a "C" grade or better in each Food, Nutrition & Hospitality (FNH) course and maintain a 2.0 grade point average.

Students who currently hold the ServSafe certificate should see Department Chair as some coursework may be waived.

1ST SEMESTER

FNH 101	Intro to Hosp & Culinary Arts	Credits: 3(Lec: 3)
FNH 112	Fundamental of Food Production	Credits: 3(Lec: 2 Lab: 4)
FNH 114	Recipe Management	Credits: 2(Lec: 2)
FNH 121	Basic Nutrition	Credits: 2(Lec: 2)
FNH 130	Dining Room & Bev Mgt	Credits: 2(Lec: 1 Lab: 3)
FNH 135	ServSafe	Credits: 2(Lec: 2)
IST 100	Fundamentals of Computing	Credits: 1(Lec: 1)

2ND SEMESTER

FNH 150	Baking & Pastry I	Credits: 3(Lec: 2 Lab: 4)
FNH 170	American Regional Cuisine	Credits: 3(Lec: 2 Lab: 4)
FNH 213	Hospitality & Facilities Design	Credits: 3(Lec: 3)
FNH 270	Techniques of Healthy Cooking	Credits: 3(Lec: 2 Lab: 3)
FNH 271	Garde Manger	Credits: 3(Lec: 2 Lab: 4)
FNH 292	Culinary Arts Capstone Practic	Credits: 1(Lab: 4)



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