

Commercial Foods & Culinary Arts N100500 1200 hours

Food Preparation	OCP A	300 hours
Orientation to Culinary Arts and related services		75
Technical Math		30
Applied Communications		15
Entrepreneurship		10
Employability Skills		15
Housekeeping		60
Culinary Skills		95
Cook - Restaurant	OCP B	300 hours
Fruits and Vegetables		45
Dairy and Eggs		60
Equipment		20
Beverages and Sandwiches		40
Pantry Skills		45
Yeast Products		45
Desserts		45
Chef/Head Cook	OCP C	300 hours
Stocks/Soups/Sauces		35
Poultry preparation		60
Meat preparation		60
Seafood preparation		65
Potatoes and starches		40
Baking specialties		40
Food Service Mgmt.	OCP D	300 hours
Computer Literacy		15
Culinary Skills		75
Management		135
Menu planning		75