

# Occupational Endorsement Certificate in Culinary Arts

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## Program Student Learning Outcomes

- Apply theories and concepts of baking and implement techniques to operate or function in a commercial bakery.
- Apply theories and concepts of cooking and implement techniques to operate or function in a commercial kitchen.
- Identify sanitation and safety codes and procedures necessary to maintain a safe foodservice facility.
- Demonstrate technical knowledge and critical thinking necessary for success in the field of culinary arts.
- Demonstrate successful employability skills, including oral and written communication skills.