

Prep Cook Certificate Program PC51

Updated: 8/17/2016
Effective Term: 201714

Curriculum

Program-Specific Core – Total of 12 Hours

CUUL 1000 *Fundamentals of Culinary Arts* (4)

CUUL 1110 *Culinary Safety & Sanitation* (2)

Cooking Option (6)

Cooking Option

CUUL 1120 *Principles of Cooking* (6) - OR -

CUUL 1122 *Foundations of Cooking Principles* (3) - AND -
CUUL 1124 *Foundations of Cooking Techniques* (3)

Total: 12 Hours

Program Description

The Prep Cook technical certificate of credit provides skills for entry into the food services preparation area as a prep cook. Topics include: food services history, safety and sanitation, purchasing and food control, nutrition and menu development and design, along with the principles of cooking.

Program Specific Information

Students are accepted every semester based on course and space availability.

Program Length & Availability

1 Semester

Campus Availability: Lanier Charter Career Academy (adjacent to Oakwood Campus) and
Sims Academy of Innovation and Technology (adjacent to Barrow Campus)

Admissions Requirements

- Must be 16 years of age.
- High school diploma or GED is required prior to admission.
(Official transcripts or GED scores must be submitted from all colleges and/or high schools attended for credit.)
- ACCUPLACER Testing, or submit SAT, ACT, CPE, COMPASS or ASSET test scores.

Financial Aid

This program is not eligible for the Pell Grant, but may be eligible for Institutional and State Financial Aid. Contact a Financial Aid Counselor for eligibility requirements and application materials.

[Click here to jump back to Curriculum](#)

For more information about our graduation rates, the median debt of students who complete programs, and other important information please visit our website:
<http://www.laniertech.edu/GE.aspx>