

# Kitchen Management Certificate



Building on the basics of Culinary Career Essentials, this certificate focuses on managerial functions required for positions as kitchen managers, deli managers, sous chef, or institutional food service managers.



## Certificate Courses

**110-316-121**

**Sanitation & Safety Fundamentals  
(2 credits)**

**10-316-125**

**Food Theory (3 credits)**

**10-316-126**

**Food Production Principles  
(3 credits)**

**10-316-155**

**Menu Planning (2 credits)**

**10-316-160**

**Food Purchasing (2 credits)**

**10-316-175**

**Food Service Cost Control (2 credits)**

**10-316-180**

**Food Service Supervision (3 credits)**

A minimum grade of a "C" is required in all classes.

**For more information:**

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