Culinary Arts Program at PCCC

Major Areas

Introduction to Food Services Preparation
Basic Baking
Kitchen Management
Professional Kitchen Butchering

Introduction to Food Service Preparation - 900 hours (Part A and B)

Curriculum

Course designed to prepare students for employability in the food industry.

Topics covered:

Sanitation and safety
  Menu Building
  Stocks
  Soups and Sauces
  Nutritional Awareness
  Plate Presentation
  Food Costing
  Catering Techniques
  Basic Cooking Methods
  Weight & Measures
  Baking Techniques
  Other basis areas

Work Experience/Class Lecture

Students learn and work in a real time commercial kitchen and have daily class lectures.
Enrollment

Open admissions schedule allowing students to begin the program on the first Monday of every month.

Completion Schedule

Hours are individually calculated on a monthly schedule. Program is approximately six months in duration with an average completion rate of 150 hours per month.

Tuition and Fee Payments

Pell Grant approved and financial aid assistance available.

Requirements

Medical clearance
Uniform (provided by program)
Minimum of a 4th grade reading and math level

Basic Baking (550 hours)

Curriculum

Course includes the preparation of simple dough to be used for various types of:
   Bread and rolls
   Dough for cakes and pastries
Students learn the oven preparation for baking each item including time and temperature. Finishing touches are taught with the basics of cake decorating.

Enrollment

Open admissions schedule allowing students to begin the program on the first Monday of every month.

Completion Schedule

Hours are individually calculated on a monthly schedule.
**Kitchen Management (30 hours)**

**Overview**

Non-chefs, managers, and supervisors learn the back of the house. This 30-hour course is a combination of classroom basics, kitchen management theory and practical hands-on activities. Gain knowledge and experience in inventory, cash flow, organization, production and more.

**Professional Kitchen Butchering (60 hours)**

**Overview**

Through lecture, demonstration and hands-on experience, students will learn how to butcher meat from portion control cuts.

**Curriculum**

- Grading of meat
- Inspecting and aging meat
- Yield test analysis
- Bone and muscle structure of beef, lamb, pork and poultry
- Butchering skills practiced

**For More Information, please contact:**

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