

Culinary & Hospitality Arts

Chatham County

Natural Chef Certification Program

Students will experience hands-on professional development in the areas of sustainability, nutrition, whole foods culinary technology sanitation, knife skills, and restaurant management as well as many other areas of culinary operations. The entire certification program could be completed by taking a rigorous combination of courses in one semester or by encompassing two semesters. *The approximate cost for the certification is \$1200.00.*

Upon successful completion of the full certificate, students will be ready for a professional entry level career in culinary arts, with a specialty in sustainability and nutrition that will assist them in becoming leaders in the industry.

All About Baking – Apples to Ziti

This course is designed to teach the culinary side of baking, with a focus on local and seasonally grown or produced ingredients.

Course #: C-2275, *Hours:36*

Start • End Date: 05/16/12 • 06/06/12

Day: MTW **Time:** 8:20A – 12:20P

Cost: 121.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Regina Minter

Culinary Technology

Students will develop an understanding of culinary terminology, knife skills, classic cuts, sanitary standards, and equipment functions.

Course #: C-1315, *Hours:34.5*

Start • End Date: 05/14/12 • 06/07/12

Day: MTW **Time:** 12:30P – 2:00P

Day: Th **Time:** 9:30A – 2:00P

Cost: 121.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Burton

Introduction to Garde Manger

This course provides a brief introduction to cold food preparations, including salads, pate, and appetizers.

Course #: C-2277, *Hours:12*

Start • End Date: 06/19/12 • 06/27/12

Day: TW **Time:** 1:00P – 4:00P

Cost: 66.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Burton

CHATHAM COUNTY CONTINUING EDUCATION HIGHLIGHTS

Nutritional Dietary Manager

This course provides nutritional knowledge in basic nutrition and medical nutritional therapy. Graduates are eligible for credentialing exam pending Association of Nutrition and Foodservice Professionals approval.

Course #: C-2707, *Hours:135*

Start • End Date: 07/09/12 • 09/21/12

Day: MTW **Time:** 5:00P – 8:00P

Cost: 181.25 **Location Code:** SCC

Building Location: Rm 121

Instructor: Tonya Stokes

Exploring Tree Food & Medicine for Adults and Teens

In this field study we'll visit various local environments to explore the edible and medicinal properties of trees, such as elder, mulberry, sourwood, and pine. Identification, ethical gathering, preparation, and usage will be covered while enjoying many hands-on activities, including: making food, beverages, and medicine; creating our own tree notebooks with drawings, pressed leaves, and recipes. Class is open to mature folks from 14 and up.

Course #: C-2266, *Hours: 18*

Start • End Date: 05/24/12 • 06/28/12

Day: Th **Time:** 5:30P – 8:30P

Cost: 66.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 135

Instructor: Kim Calhoun



Purchasing and Planning for Farm to Table Restaurant

This entrepreneurship course is focused on purchasing local foods and pricing for restaurant and commercial foodservice. Menu planning and seasonal cooking will also be referenced for the successful business plan.

Course #: C-2269, *Hours:20*

Start • End Date: 06/18/12 • 06/26/12

Day: MT **Time:** 8:30A – 12:30P

Cost: 66.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Gregory Hamm

ServSafe

Students will be taught the National ServSafe Certification Regulations for safety and sanitation as they relate to food service. *ServSafe Essentials book #9781582802718 must be purchased before the first day of class.*

Course #: C-1312, *Hours:16*

Start • End Date: 05/07/12 • 05/10/12

Day: MTWTh **Time:** 8:30A – 12:30P

Cost: 66.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Regina Minter

Summer Farm to Table

This course provides a laboratory experience for enhancing students' agricultural skills for the development of a cooperative relationship between sustainable farmers and foodservice operations. Emphasis placed on practical experiences. Upon completion, students should demonstrate an understanding of environmental stewardship and its impact on cuisine and 1122sustainability.

Course #: C-1314, *Hours:56*

Start • End Date: 05/15/12 • 06/27/12

Day: TW **Time:** 4:30P – 8:30P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Burton

Sustainable Culinary Arts

This course is designed for students who desire an occupation in the food service industry and for those who are presently employed within the industry. Emphasis will be placed on attitude development, sanitation, safety, food service terminology, procedures, tools, equipment, and basic food preparation with emphases to health and sustainability.

Course #: C-2268, *Hours:132*

Start • End Date: 06/11/12 • 07/19/12

Day: MTWTh **Time:** 8:00A – 2:00P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Regina Minter

Therapeutic Cooking

A combined academic and lab environment class with a concentration on the methodology involved in therapeutic cooking.

Course #: C-1313, *Hours:36*

Start • End Date: 05/14/12 • 06/06/12

Day: MTW **Time:** 9:20A – 12:20P

Cost: 121.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Taylor

Wedding and Gala Event Planning – NEW!

Be a part of this new class focused on wedding planning and gala event planning. Students will plan and coordinate the CCCC 50th Gala to be held in June. Take the class to add new skills to your resume or to help you plan a corporate event or wedding. Learn to plan everything: linens, flowers, settings, and food. Be prepared for all!

Course #: C-2274, *Hours:24*

Start • End Date: 05/17/12 • 06/28/12

Day: Th **Time:** 4:30P – 8:30P

Cost: 176.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Gregory Hamm

Summer Educators Institute:**Introduction to Sustainable Culinary Arts for Educators**

This is a refresher course for FACS Educators with a focus on Sustainable Culinary Arts and how to make the classroom more sustainable.

Course #: C-2271, *Hours:32*

Start • End Date: 06/11/12 • 06/14/12

Day: MTWTh **Time:** 8:00A – 4:30P

Cost: 121.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Burton

ServSafe and Nutritional Fundamentals for Educators

Students will be taught the National ServSafe Certification Regulations for safety and sanitation as it relates to food service. In addition, students will gain classroom and lab instructional tips for Foods I curriculum classrooms. *ServSafe Essentials book #9781582802718 must be purchased before the first day of class.*

Course #: C-2272, *Hours:32*

Start • End Date: 06/11/12 • 06/14/12

Day: MTWTh **Time:** 8:00A – 4:30P

Cost: 121.25 **Location Code:** PMC

Building Location: Bldg 045 Rm 145

Instructor: Kelly Taylor