

Food Production Worker I Certificate Program FPW1

Updated: 8/17/2016
Effective Term: 201714

Curriculum

Program-Specific Core – Total of 16 Hours

CUUL 1000 *Fundamentals of Culinary Arts* (4)

CUUL 1110 *Culinary Safety & Sanitation* (2)

Cooking Option (6)

CUUL 1129 *Fundamentals of Restaurant Operations* (4)

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: 16 Hours

Program Description

The Food Production Worker I technical certificate of credit is designed to provide basic entry-level skills for employment in the food service industry as prep cooks and banquet/service prep workers.

Program Specific Information

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

Program Length & Availability

2 Semesters

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.

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<http://www.laniertech.edu/GE.aspx>