

# 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.

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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>.