Food Production Worker I
Certificate Program
FPW1

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)

Total: **16 Hours**

Cooking Option
CUUL 1120 Principles of Cooking (6) - OR -
CUUL 1122 Foundations of Cooking Principles (3) - AND -
CUUL 1124 Foundations of Cooking Techniques (3)

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.
• 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.