



Workforce Investment Act Eligible Training Program

Provider Name: Community College of Rhode Island

Contract #: 4050- 62

Address:
1762 Lousiquisset Pike
Lincoln, RI 02865

Address if program is held at a another site:
Davies Career and Technical Center
50 Jenckes Hill Road
Lincoln, RI 02865

Program Name: Culinary Arts Assistant Certificate

Office use only: ONET CODE 35-2021

CONTACT INFORMATION

Program Contact Person: Teresa Squizzero, Chairperson Phone: 401-825-2155 Fax: 401-825-2283 OFTD Dept
Email: tsquizzero@ccri.edu Website: www.ccri.edu/oftd

Course Outline/Topics to be Covered

Fundamentals of Food Production I includes an overview of the industry and instruction in basic principles of food preparation, composition, structure, appearance, and its environment. Food Sanitation and Safety includes basic principles of sanitation, personnel hygiene, use of utensils, food bacteriology, emerging pathogens, prevention of illness, HACCP, accident prevention, and pest control. Fundamentals of Food Production II includes learning the proper selection, use, and maintenance of equipment, designing purchasing specifications, menu development, advanced cooking techniques, and dietary management information. The final of four core courses is The Chef Supervisor which includes topics of kitchen management, supervisory techniques, motivation and teamwork, communication, leadership, time management, and problem solving in the food service environment.

Required academic grade levels to enter program

Reading Grade Level 9
Math Grade Level 9
English Proficiency 9

Required to enter training program

Physical Yes No
Vaccinations Yes No
Drug test Yes No
BCI Yes No
License Yes No
Tools Yes No
Experience Yes No
Other :

MAY be required for employment

Physical Yes No
Vaccinations Yes No
Drug test Yes No
BCI Yes No
Certification Yes No
License Yes No
Tools Yes No
Experience Yes No
Other :

Participants will be qualified to seek employment in the following occupations:

- 1) Food Preparation
- 2) Cooks, Institution and Cafete
- 3) _____
- 4) _____

Is this program Pell grant eligible?

Yes No

PROGRAM COSTS:

TUITION INCLUDES:	
Tuition	\$2,448.00
Fees	\$260.00
Books	\$340.00
Licensing	
Certificate fees	\$40.00
Other, lab fee	\$1,000.00
Food (above) uniform	\$73.50
Knife Set	\$166.75
Total Tuition Cost	\$4,328.25

These are expenses that <u>MAY</u> be reimbursed after successful completion of training.			
<i>Please indicate Yes, No or enter the amount</i>			
	YES	NO	AMOUNT
Books	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Licensing	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Tools	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Uniforms	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Travel	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Miscellaneous	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		
Total			\$0.00

Participant is responsible for :	
Prerequisites	
Memberships	
Cost above tuition cap	\$0.00
Expenses that <u>MAY</u> be reimbursed	\$0.00
Total	\$0.00

Maximum ITA Responsibility (Max. \$5500)

\$4,328.25

PROGRAM LENGTH
Weeks and Hours
and
Additional Information

This program is a certificate program consisting of 5 courses which **MUST BE TAKEN** in its entirety in one semester. Courses are not available separately.

What type of certificate will be awarded and by whom?

Culinary Arts Assistant Certificate, Community College of RI