

**Reading Area Community College  
Institutional and Commercial Cooking**

**Fall 2025 Schedule: 9/4/25-12/16/25**

The Institutional and Commercial Cooking program is designed to prepare students for careers in the food service industry. The program provides hands-on training in various culinary techniques, food safety, meal planning, and kitchen management. Additionally, the practical skills and certification earned through the program, such as ServSafe certification, are highly valued by employers in the culinary field. The program modules support workforce readiness by equipping students with the practical skills necessary for entry-level roles in large-scale food production environments. They also serve as a foundational course for further study in culinary arts and food service management.

**Cost: \$2000-\$2500, plus approximately \$248 for ServSafe book, knife set and uniform (404 hours, 12 students max.)**

**Module 1: 9/4/25-10/24/25 (208 hours)**

**ZICC-100 Basic Skills for Institutional Cooking**

This course provides an overview of food service operations as well as a strong foundation in the essential culinary skills required for institutional and large-scale food production such as batch cooking, standardized meal production, and workflow optimization. Students will develop proficiency in fundamental knife techniques, ingredient handling, and core cooking methods while emphasizing efficiency in high-volume meal preparation. The course covers portion control, consistency, and teamwork—key components for success in institutional and commercial kitchens. Additionally, students will gain a strong foundation in food safety and sanitation procedures, ensuring compliance with industry regulations.

**Module 2: 10/27/25-12/16/25 (196 hours)**

**ZICC-120 Large-Scale Food Production**

This course introduces students to industrial food preparation methods using large-scale kitchen equipment, such as steam kettles, combi ovens, and conveyor belt systems. Students will learn to adjust recipes and cooking techniques for high-volume production while maintaining quality and consistency. The course emphasizes batch cooking, efficiency strategies, and adherence to food safety and sanitation regulations.

This course also provides an in-depth exploration of menu planning strategies tailored for institutional food service settings, including hospitals, schools, senior care facilities, and corporate dining operations. The course emphasizes menu planning, portion control, and recipe adjustments for bulk preparation. Students will earn a ServSafe certification upon passing the exam.

**Program Outcomes**

Upon successful completion of this certificate, students will be able to:

1. **Apply food safety and sanitation principles** to ensure compliance with ServSafe, HACCP, and OSHA regulations.
2. **Demonstrate proficiency in large-scale food preparation techniques** for institutional settings such as hospitals, schools, corporate cafeterias, and senior care facilities.
3. **Effectively manage bulk food production** using industrial kitchen equipment and workflow best practices.
4. **Plan and prepare nutritionally balanced meals** tailored to institutional food service needs.
5. **Demonstrate teamwork skills** in an institutional kitchen setting.