

Program:	ICC.CERT Institutional and Commercial Cooking Certificate (18 credits)		Division: Business
Student:		ID#:	Catalog Year: 2026-2027

Developmental Education Courses (if required)								
☐	EAP-018	Intensive Academic English	☐	MAT-020	Basics of College Math	☐	COM-017/019	Foundational Reading/Writing
☐	EAP-020/040	EAP Reading I and Writing I	☐	MAT-03_		☐	COM-097	Academic Literacy I
☐	EAP-050/060	EAP Writing II and Reading II				☐	COM-098	Academic Literacy II

SEMESTER BY SEMESTER MAP FOR FULL-TIME STUDENTS

Courses are listed in preferred order of completion. Plans may be modified by adding more semesters.

SEMESTER 1 – Fall (6 credits)

Legend: All = Fall/Spring/Summer; OL = Online

Course Type	Course Number	Course Name	Cr.	Pre-requisites/ Co-requisites	Semesters
Major	ICC-101	Introduction to Institutional Cooking	3	HS Diploma or GED	FA8A/SP8A
Major	ICC-105	Basic Culinary Skills and Techniques	3	HS Diploma or GED	FA8A/SP8A

SEMESTER 2 – Spring (6 credits)

Legend: All = Fall/Spring/Summer; OL = Online

Course Type	Course Number	Course Name	Cr.	Pre-requisites/ Co-requisites	Semesters
Major	ICC-125	Large-Scale Food Production and Equipment	3	ICC-101, ICC-105	FA8B/SP8B
Major	ICC-135	Catering and Bulk Food Service	3	ICC-101, ICC-125	FA8B/SP8B

SEMESTER 3 – Fall (6 credits)

Legend: All = Fall/Spring/Summer; OL = Online

Course Type	Course Number	Course Name	Cr.	Pre-requisites/ Co-requisites	Semesters
Major	ICC-120	Nutrition and Meal Planning	3	ICC-101, ICC-105	WI/SU
Major	ICC-290	Cooperative Education I	3		FA/SP

The Institutional and Commercial Cooking Credit Certificate program is designed to prepare students with the specialized skills needed to excel in high-volume food service operations, such as hospitals, schools, corporate dining, and nonprofit food service organizations. The program provides didactic and hands-on training in food safety (ServSafe certification), nutrition, food production and distribution, and kitchen management within a community-based setting. This real-world training will reinforce technical skills while emphasizing efficiency, nutrition, and food sustainability-all crucial aspects of institutional culinary operations.

Students will be in the Helping Harvest kitchen 4 days per week from 9:00-1:00 for each bi-term. Students will need to meet with the Business Division Dean to register for classes.