

# Certificate in Food Production

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## Program Details

Completion of the coursework for the first two semesters of the Food Production Certificate provides the students with a college-approved certificate indicating that the student has been provided with the background necessary to establish and maintain sanitation standards for food service operations under the National Certification guidelines, as well as assist in the day-to-day kitchen operation of any institution.

Students can proceed toward a degree in Culinary Arts upon completion of this certificate if they so desire.

## Additional Information

A minimum of 27 credits and 9 courses is required for completion. The same course may not be used as two different course requirements. Some courses may have prerequisites, please see course descriptions for details.

## Program Outcomes

The Food Production Certificate enables students to:

- Practice the technical skills used in food preparation and service.
- Establish and maintain sanitation standards for service operations under the National Certification guidelines.
- Become proficient in the proper use and maintenance of professional foodservice equipment.
- Apply fundamental concepts, skills, and techniques of basic baking.
- Apply the principles of food identification, food utilization, and menu writing.
- Develop the professionalism necessary for working successfully with subordinates, peers, supervisors, suppliers, customers and industry professionals.
- Apply nutrition, sustainable and practical culinary principles in preparation for the contemporary job market.=

## Academic Maps

### Certificate in Food Production

A minimum of 8 classes and 24 credits is required. At least 12 credits of your certificate must be taken at Massasoit. Note: Each course completed and passed can only fulfill one program requirement. The same course cannot be used to satisfy multiple program requirements.

#### Semester 1

3 Credits in CULA 139  
Culinary Certification  
3 Credits in CULA 140  
Culinary Concepts  
3 Credits in CULA 143  
Foundations of Baking  
3 Credits in CULA 156  
Nutrition and Food Trends

#### Semester 2

3 Credits in CULA 123  
Table Service  
3 Credits in CULA 135  
Garde Manger  
3 Credits in CULA 143  
Foundations of Baking  
3 Credits in CULA 146  
American Regional Cuisine  
3 Credits in CULA 157  
Meat Fabrication and Charcuterie

This academic map is a suggested semester-by-semester guide to keep you on a clear path to program completion. Please note that some classes are offered only in certain semesters, have prerequisites, or minimum passing grades. Winter and/or Summer Session classes may be available for some classes. Your [academic advisor](#) will provide you with clear direction needed to stay on

course and discuss scheduling options with you. Taking courses not reflected on this map may result in courses not counting toward the completion of your requirements.