LEAD COOK
Proficiency Award
(Awarded By The Department)

The hospitality industry (hotel/travel/tourism/restaurant) continues to be one of the fastest growing in the state. The World Travel and Tourism Council projects that the industry will grow at a level of 4.0% per year over the next ten years, creating an opportunity for every country in the world to be a part of this process and to share the benefits. The National Restaurant Association predicts that nearly half of consumers' food budget will be spent in restaurants. There is an immense need for knowledgeable managers who can master today's and tomorrow's technology, to include emphasis on "green," and meet the across-the-board need being driven by major hotel and restaurant chains as well as privately owned hotels, clubs, and restaurants. The Lead Cook Program is an award that prepares students for lead cook positions in a restaurant or other hospitality property. Passing the ServSafe® Certification exam as well as passing the National Restaurant Association certification exam is required to earn this Proficiency Award. *For more information contact: Adam Hart (805) 678-5267* ahart@vcccd.edu

REQUIRED CORE CLASSES		UNITS
CRM R102A	Institutional Food Production	7.0
	Prerequisites: CRM R104	
CRM R104	Sanitation & Environmental Control	3.0

Required Certifications
ServeSafe Certification National Restaurant Association Certification

Total Required Units for the Award   **10.0**