

CULINARY ARTS



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Food preparation is both an art and a science. If you have a passion for food and a craving to learn, you've come to the right place. Bergen Community College is the resource for food enthusiasts. We have it all – Award-winning recipes and expert culinary advice. Come and experience culinary excellence.



To register, call: (201) 447-7488 • www.bergen.edu/continuing

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Certificate in Professional Cooking

Learn to cook like a professional! Participate in this exciting culinary program offered through the Department of Hotel, Restaurant and Hospitality. Students may register for these courses through the School of Continuing Education, status noncredit. Upon successful completion of the 3-course series students will receive a certificate of completion from Bergen Community College's School of Continuing Education. To obtain a certificate, participants must complete all 3 courses. Courses may be taken individually on a non-certificate basis.

A chef's coat or jacket, apron and head covering are required for each course. Materials and supplies, textbooks and lab manuals are available at the BCC Bookstore.

SD 008 Professional Food Preparation Techniques

\$350

001, Wed.; January 25-May 9, 2012

(no class 3/21)

Hours: 4:55-10:15 p.m.

Location: E-193

This required course teaches students the professional preparation methods and techniques of both hot and cold foods. Recipe terms, proper measuring and weighing methods, approved handling and serving techniques as well as sanitation and safety in food preparation and presentation will be demonstrated. (HRM103)

Required textbook and laboratory manual:

Labensky, S.R., Hause, A.M. On Cooking, 4th Ed., Prentice Hall Publishing Co., 2007 and Tolve, A.P., Food Preparation Handbook and Recipe Manual, Custom Academic Publishing Co., 1997.

SD 006 Introduction to Baking

\$350

001, Mon.; January 23-May 7, 2012

(no class 3/19)

Hours: 6:10-10:15 p.m.

Location: E-193

002, Fri.; January 27-May 11, 2012

(no class 3/23)

Hours: 6:10-10:15 p.m.

Location: E-193

This course covers the basic theories of baking such as types of flour, leavening agents, oven temperature, and the skill required in producing quality baked products. Hands-on production of breads, cakes, pastries and cookies in a laboratory setting using commercial equipment enhances the learning experience. (HRM110)

Required textbook: *Gisslen, W., Professional Baking, 5th Ed., John Wiley & Sons, 2009 and Tolve, A.P., Food Preparation Handbook and Recipe Manual, Custom Academic Publishing Co., 1997, Baking Supplement.*

SD 007 International Cuisine

\$350

001, Tue.; January 24-May 8, 2012

(no class 3/20)

Hours: 6:10-10:15 p.m.

Location: E-193

This course explores recipes for the preparation of foods from around the world. For example, French, Italian, Chinese, Japanese, Mexican, and traditional American cuisines are prepared via demonstration and hands-on preparation. (HRM212).

✓NEW

SD 029 Knife Skills

\$219

001, Wed./Fri.; February 1-February 22, 2012

Hours: 10:00 a.m.-12:00 p.m.

Location: TBA

This 7-session course will introduce you to the types of knives needed for specific tasks in the preparation and cooking of foods. With this knowledge in knife skills, you will be prepared to work in a professional kitchen, at home or apply to the culinary degree program at Bergen. This course will consist of lectures and demonstrations.

Instructor: Michael Lambert

✓NEW

SD 028 Culinary Adventures: Beyond the Basics

\$485

001, Sat.; March 10-April 28, 2012

(no class 3/24, 4/7)

Hours: 9:00 a.m.-1:00 p.m.

Location: E-193

This upscale culinary arts food preparation and presentation course is designed to transition the novice into the more challenging, upper-level work of the culinary specialist practicing the art of hot and cold food preparation, suitable for buffets, home entertainment and catered affairs.

Instructor: Arthur P. Tolve, Executive Chef-Culinary Programs, Bergen Community College

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ServSafe® – Certified Food Protection Manager Course

New Jersey Chapter 24 requires that by January 2010, most food establishments should have at least one person in charge be certified with a nationally recognized food safety course. ServSafe, the nation's premier course, meets the state's requirement. Don't miss out on one of the last opportunities to comply with the Chapter 24 Food Protection Manager requirement.

CD 485 ServSafe® – Certified Food Protection Manager Course

2 sessions; \$140

001, Mon.; March 26-April 2, 2012

Hours: 8:30 a.m.-5:30 p.m. on 3/26;

8:30 a.m.-10:30 a.m. on 4/2

Location: TBA

ServSafe training covers critical principles including foodborne illness prevention, personal hygiene, cross contamination, time and temperature, receiving and storage, food safety management systems, cleaning and sanitation, pest management and training of hourly employees.

Required textbook and exam sheet: *ServSafe Essentials, 5th Ed.*, (with exam answer sheet), National Restaurant Association. Available at BCC bookstore. **We strongly recommend purchase and review of book prior to start of class. DO NOT REMOVE ANSWER SHEET UNTIL LAST DAY OF CLASS WHEN EXAM WILL BE GIVEN.** A score of 75 on the exam is required in order to obtain a Food Protection Manager Certificate. Bring two forms of ID (one photo) to class on day of exam. Participants must attend all classes to be eligible to take the certification exam.

Instructor: Paul Cimins



✓NEW

CD 014 ServSafe® – Certified Food Protection Manager Course - Korean

공인 식품 안전 관리자 교육 - 한국어

2 sessions; \$150

001, Sat.; February 25-March 3, 2012

Hours: 8:00 a.m.-5:00 p.m. on 2/25;

8:00 a.m.-10:00 a.m. on 3/3

Location: TBA

002, Sat.; April 21-April 28, 2012

Hours: 8:00 a.m.-5:00 p.m. on 4/21;

8:00 a.m.-10:00 a.m. on 4/28

Location: TBA

FT 019 ServSafe® - Certified Food Protection Manager Course - Korean

공인 식품 안전 관리자 교육 - 한국어

4 sessions; \$150

001, Th.; March 15-April 5, 2012

Hours: 6:30-9:00 p.m.

Location: Fort Lee High School, 3000 Lemoine Avenue, Fort Lee, NJ

Servsafe 교육은 식인성 질환 예방, 개인 위생, 교차 오염, 시간과 온도의 오용예방, 식품 접수 및 저장, 식품 안전 관리 시스템, 세척 및 살균, 해충관리 및 교육에 대한 상세하고 중요한 내용을 담고 있습니다. 또한, 안전한 식품을 고객에게 제공하기 위해 알아야 할 기본 정보를 학습하게 되고, 식당에서 발생하는 모든 식품 안전 위험을 이해하게 되고, 이 위험들을 줄이는 방법 또한 이해하게 됩니다. 이 교육의 마지막 단계에서 교육생들은 National Restaurant Association에서 주관하는 ServSafe 인증 시험을 치루게 됩니다.

Required Textbook and Exam Answer Sheet

(필수 교재 와 답안지) *ServSafe Essentials, 5th Edition Korean* (with Exam Answer Sheet), National Restaurant Association. BCC 서점과 www.servsafe.com 에서 구입하실 수 있습니다. 교육 시간 전에 반드시 교재를 구입하시기 바라며, 교재 구입 후 최소 2번 교재를 연습하실 것을 강력히 권해 드립니다.

DO NOT REMOVE ANSWER SHEET UNTIL LAST DAY OF CLASS WHEN EXAM WILL BE GIVEN.

(인증 시험일까지 교재에 붙어있는 답안지 종이를 떼어내지 마시기 바랍니다.) 인증시험에 합격하시기 위해서는 75점 이상(100점 만점 기준)을 획득하셔야 합니다. 인증시험일에는 반드시 2종류의 신분증 (적어도 한 개의 사진이 포함된 신분증)을 지참하기 바랍니다. 모든 교육참석자들은 인증시험을 위해서 모든 교육에 참석하셔야 합니다.

Instructor: Heejun Lee 이희준, Certified ServSafe® Instructor and Proctor (공인 ServSafe® 강사 및 시험감독관)

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