

CCAC Advanced Standing for Culinary Arts



Pittsburgh Community Kitchen

Culinary Transfer Equivalencies

Graduates from Pittsburgh Community Kitchen desiring to pursue an Associate degree in Culinary Arts at CCAC may receive advanced standing for culinary courses according to the equivalencies shown below.

Prospective students must submit official transcript from Pittsburgh Community Kitchen, which displays successful completion of a grade C or better. A current ServSafe Food Protection Manager Certificate is required for the CLR 110 Equivalency

Pgh. Comm. Kitchen Course	CCAC Equivalent
CA-1-100 Intro to Culinary Arts, and	CLR 117 Fundamentals of Culinary Skills
CA-1-200 Soups, Stocks, & Sandwiches, and	
CA-1-300 Cooking Methods, Breakfast, and	
CA-1-400 Grains, Starches, & Pasta	

CA-1-400 Introduction to Baking Principles, and	CLR 210 Baking 1
CA-2-100 Advanced Culinary-Practical Application 1, and	
CA-3-100 Advanced Culinary-Practical Application 2	

SP-1-000 Food Handlers Certification, and	
SP-8-100 ServSafe	CLR 110 Safety & Sanitation

CA-2-100 Advanced Culinary-Practical Application 1, and	
CA-3-100 Advanced Culinary-Practical Application 2	CLR 118 Meat & Seafood Fabrication and Cooking

CA-1-100 Intro to Culinary Arts, and	
CA-1-200 Soups, Stocks, & Sandwiches	CLR 202 Basic Garde Manger Techniques

Submitted by: Dean Carol Yoannone and Arthur Inzinga, Culinary Arts Faculty
Approved by: Diane Jacobs, Registrar
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Date: July 2018