

Culinary



About this capstone certification

The Culinary capstone certification is a comprehensive certification earned upon successful completion of the following required stackable certifications. This structure validates a candidate's skills across the core areas of the profession and demonstrates readiness for advanced roles.

Required certification exams	Items
Exams may be completed in any order.	
Culinary 1	33
Culinary 2	38
Culinary 3	40

Capstone certification description

The Culinary capstone brings together multiple certifications to confirm well-rounded expertise. Candidates who achieve this capstone have demonstrated competency in food safety, sanitation, knife handling, and fundamental cooking techniques, including the preparation of stocks, sauces, and yeast breads. The modules progress to commercial food service operations, quantity food preparation, and catering and hospitality practices, culminating in advanced skills in food preparation, equipment care, and leadership. Together, the exams prepare candidates for careers in culinary arts, hospitality, and food service management.