

Culinary Arts

Degree Type

Certificate

Program Description

The Culinary Arts certificate program provides learners with a solid foundation of proven culinary theory on which to build a repertoire of professional skills. Emphasis is placed on current industry cooking and baking methods and techniques.

Career Opportunities

- Food safety and sanitation
- Food preparation
- Food identification
- Methods of cooking
- Menu planning
- Soups and stocks
- Baking
- Decorating
- Applied mathematics concepts

Students who complete the culinary certificate will be able to pursue further education in our full-time program.

Total Credits**23**

Course Sequencing

Fall 1

| Course Code | Title | Credits |
|-------------|---------------------------------------|---------|
| BUS 110 | Introduction to Business | 3 |
| CUL 182 | Baking and Pastry 1 | 3 |
| CUL 151 | Foods 1 | 3 |
| CUL 137 | Food Sanitation and Safety Credential | 2 |

Spring 1

| Course Code | Title | Credits |
|-------------|---------------------|---------|
| CUL 162 | Foods 2 | 3 |
| CUL 185 | Baking and Pastry 2 | 3 |

Fall 2

| Course Code | Title | Credits |
|--------------------|------------------------|----------------|
| CUL 200 | Hospitality Management | 3 |
| CUL 166 | Foods 3 | 3 |