

Culinary Arts, Certificate

School of Culinary Arts/Hospitality

The Culinary Arts Certificate Program is planned to meet the increasing employment needs of the 21st century for trained culinary workers. The program includes classroom and food laboratory experiences.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook. Requirements for the program include but are not limited to: Laboratory Uniform and Tool Kit; Health Status Form; Business Attire.

Career Opportunities

Graduates of the Culinary Arts Certificate Program may accept jobs with the following titles: cook and food production worker.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Prepare, season and cook according to a recipe
- Prepare set-up and serve meals and buffets
- Discuss food production and requisitions within an established food and labor budget
- Recognize quality standards in fresh and prepared foods
- Demonstrate interpersonal skills within a food service team
- Demonstrate foundational skills in garde manger.
- Utilize technology systems.
- Adhere to sound practices for sanitation and safety
- Develop basic practical mathematical skills

| Seq # | Course ID | Course Title | Cr. | Term Offered | Prereq(s) | Options Available |
|-------|-----------|-----------------------------------|-----|--------------|-----------|-------------------|
| 1 | PDV 101 | First Year Seminar | 1 | F, Sp, Su | | |
| 2 | CUL 104 | Foundations of Cooking and Baking | 3 | F, Sp | | |
| 4 | FSM 118 | Sanitation | 2 | F, Sp | | |
| 3 | CUL 105 | Foods I | 4 | F, Sp | CUL 104 | |
| 5 | CUL 112 | Foods II | 3 | F | CUL 105 | |
| 6 | CUL 220 | Culinary Bistro | 3 | F | CUL 105 | |
| 7 | CUL 132 | Garde Manger | 3 | Sp | CUL 105 | |

Total Program Credits

19