

CULINARY ARTS: SAVORY CUISINE - CERT A

Overview

The Culinary Arts program prepares students to serve under the supervision of chefs and other culinary professionals, with a two semester Cert A option that focuses on Cuisine. Instruction includes culinary math, food safety and sanitation, use and care of equipment, food preparation, and cooking skills. Students will develop other essential skills including purchasing, menu planning, and an introduction to restaurant supervision and management. This program will offer students preparation to test for the industry-recognized credentials listed below.

Program Information

- Program Start (semesters): August
- Financial Aid available (for post-secondary students only): Yes
- Veteran Benefits Eligible (for post-secondary students only): Yes
- Industry-recognized credentials: ServSafe Manager (National Restaurant Association Educational Foundation); OSHA-10 General Industry; Certified Fundamentals Cook (American Culinary Federation, administered via SkillsUSA).

Certificate Requirements

Code	Title	Hours
CUA 105	Introduction to Professional Culinary Practices	3
CUA 107	Culinary Foundations	3
CUA 150	Classic Savory Foundations	6
CUA 155	Savory Applications	6
CUA 260	Protein Fabrication and Advanced Techniques	6
Total Hours		24