

CULINARY ARTS

The Culinary Arts program prepares students to serve under the supervision of chefs and other culinary professionals. 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 baking, purchasing, menu planning, introduction to restaurant supervision and management, and the exploration of international cuisines. Upon graduation students will have the skills and confidence to be a productive member of any restaurant team. 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: NRAE ServSafe Manager; OSHA

Certificate Requirements

Code	Title	Hours
CUA 100	Culinary Math	4
CUA 110	Sanitation/Safety	3
CUA 120	Basic Cooking Principles	5
CUA 130	Food Prep I	6
CUA 135	Food Prep II	6
CUA 210	Basic Management Skills	3
CUA 215	Food Prep III	5
CUA 220	Workplace Skills	1
CUA 230	Food Prep IV	3
CUA 235	International Cuisine	4
CUA 240	Baking Principles I	4
CUA 245	Baking Principles II	4
Total Hours		48