

# CULINARY ARTS, CERTIFICATE OF TECHNICAL STUDIES

The certificate program in Culinary Arts prepares students for employment in a variety of food service occupations.

Program Outcomes:

- a. Demonstrate a mastery of food service sanitation concepts and practices.
- b. Exhibits positive work ethic, including efficient use of time.
- c. Uses professional cooking and baking procedures, equipment, and terminology to adequately meet industry standards.
- d. Uses food management essentials of effective purchasing and cost control.

Code	Title	Hours
<b>General Education Requirements <sup>1</sup></b>		
ENGL 1000	Applied Writing	3
MATH 1150	Math for Technology	3
<b>Major Courses <sup>1,2</sup></b>		
CULA 1000	Introduction to Culinary Arts	3
CULA 1020	Basic Food Preparation	3
CULA 1050	Sanitation	3
CULA 1500	Baking	3
CULA 1700	Food Service Management I	3
CULA 1750	Meat, Poultry, and Seafood	3
CULA 1800	Soups, Stocks, and Sauces	3
<b>Electives</b>		
Elective		3
<b>Total Hours</b>		<b>30</b>

<sup>1</sup> Must earn a grade of "C" or better in each.

<sup>2</sup> At least twelve (12) credit hours must be earned in residence.

## Electives

Code	Title	Hours
CULA 1600	Advanced Baking	3
BUSN 1510	Small Business Management	3
BUSN 1800	Introduction to Hospitality Management	3
FIAR 1000	Introduction to Drawing	3
FIAR 1010	Sculpture Fundamentals	3