

# CULINARY ARTS, CERTIFICATE OF TECHNICAL STUDIES

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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>Required Courses</b> <sup>1, 2</sup>		
CULA 1000	Introduction to Culinary Arts	3
CULA 1020	Basic Food Preparation	3
CULA 1050	Sanitation	3
CULA 1100	Culinary Nutrition	3
or BIOL 1030	Nutrition for Food Service Prs	
CULA 1500	Baking	3
CULA 1750	Meat, Poultry, and Seafood	3
CULA 1800	Soups, Stocks, and Sauces	3
CULA 1900	Garde Manger Management	3
CULA 2900	International Cuisine	3
<b>Total Hours</b>		<b>27</b>

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

<sup>2</sup> At least fourteen (14) credit hours must be earned in residence.