

CERTIFICATE IN CULINARY ARTS

(19 hrs. min.)

CIP: 12.0503

This program is designed to prepare students for entry-level positions in professional kitchens by providing them with an understanding of basic culinary knowledge, techniques, terminology and certification in sanitation and safety through the National Restaurant Associations SERVSAFE program.

CORE REQUIREMENTS (19 HRS.)

CULA 115	Culinary Fundamentals I (4)
CULA 151	Culinary Fundamentals II (4)
CULA 215	International Cuisine (4)
CULA 224L	Professional Sauté (1)
CULA 257L	Fundamentals of Meat Fabrication and Butchery (1)
HRMG 118	Sanitation and Safety (2)
HRMG 130	Purchasing (3)

Note: See “College Success Course Requirement” on Page 8.

TOTAL 19 CREDITS MIN.