

Culinary Arts

Certificate Program

With a focus on food preparation and production skills, nutrition, and food safety and sanitation, the Culinary Arts Certificate program prepares students for various entry-level positions in the foodservice industry. Classes in this financial aid-eligible certificate program provide practical, hands-on culinary experience in a state-of-the-art commercial kitchen, guided by master chefs. Those individuals not pursuing the certificate program, but very interested in increasing their culinary knowledge and skills, can select any of the courses listed below, based on their own interests.

REQUIRED COURSES	HOURS	F,S,I,SU	GRADE
First Semester			
CULA 405 Food Sanitation & Safety	3		
CULA 410 Culinary Essentials	3		
CULA 415 Methods & Principles	3		
CULA 420 Bakeshop I	3		
CULA 425 Bakeshop II	3		
CULA 430 Salads, Sandwiches, Hors d'Oeuvres	3		
CULA 435 Stocks, Sauces, & Soups	3		
CULA 440 Meats, Poultry, Fish, & Eggs	3		
CULA 445 Vegetables & Starches	3		
CULA 450 Nutrition & Menu Planning	3		
Total	30		