

CULINARY ARTS C.A.S.

Students entering the Culinary Arts Certificate program or Food Service Management degree program prepare for careers in the hospitality industry. Students develop the skills needed to then seek employment in hotels, restaurants, resorts, casinos, clubs, catering, and corporate dining. Culinary careers encompass restaurant management, sales, product development, and entrepreneurship.

To meet the growing demand of the hospitality industry, two program options are available. Students may earn a Culinary Arts Certificate of Applied Science or a Food Service Management Associate of Applied Science degree.

The Culinary Arts certificate program is three semesters and provides an introduction to the field of culinary arts. Students prepare for an entry-level position in the expanding and challenging food service industry. This program incorporates comprehensive hands-on learning experiences complemented by supportive courses designed to prepare students for a wide range of career opportunities. This program also allows for a seamless transition into the Food Service Management degree.

Certificate of Applied Science - Culinary Arts

Summary

Code	Title	Hours
Culinary Arts Required Courses		34
Total Hours		34

Degree Specific Credits: 34

Required Cumulative GPA: 2.0

Note: See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

Culinary Arts Required Courses

Code	Title	Hours
Complete all of the following courses:		
ANTY 133X	Food and Culture	3
CULA 100	Culinary Arts Fundamentals	2
CULA 101	Introduction to Knife Skills and Butchery	2
CULA 105	Food Service Sanitation	2
CULA 157	Pantry & Garde Manger	3
CULA 160	Soups, Stocks, & Sauces	3
CULA 161	Meats & Vegetables	3
CULA 162	Storeroom Management and Receiving Operations	2
CULA 165	Baking & Pastry	5
M 105	Contemporary Mathematics	3
NUTR 221N	Basic Human Nutrition	3

WRIT 101	College Writing I	3
Total Hours		34

Minimum Required Grade: C-