

CULINARY ARTS

Certificate Program

LENGTH: Three Semesters

PURPOSE: This program is designed to provide training and development of competencies for students enrolled in the program to comply with guidelines as set by the American Culinary Federation.

AREA I WRITTEN COMPOSITION 3 SH

ENG 101..... English Composition I3

AREA II HUMANITIES AND FINE ARTS..... 3 SH

SPH 107..... Fundamentals of Public Speaking 3

AREA III NATURAL SCIENCES AND MATHEMATICS 6 SH

CIS 146..... Microcomputer Applications3

MTH 116 or higher Mathematical Applications or higher3

AREA IV HISTORY, SOCIAL, AND BEHAVIORAL SCIENCES0

AREA V PRE-PROFESSIONAL, MAJOR, AND ELECTIVE COURSES 36 SH

CUA 101..... Introduction to Hospitality Profession3

CUA 111..... Foundations in Nutrition3

CUA 115..... Advanced Food Preparation.....3

CUA 116..... Sanitation and Safety3

CUA 125 or CUA 110 & 120 Food Preparation or Basic Food Preparations and Lab5

CUA 205..... Introduction to Garde Manger.....3

PAS 100..... Fundamentals of Baking4

Elective..... HMM or HSM Elective3

Elective..... CUA Electives6

Elective PAS Elective.....3

Total Hours 48 SH

This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study; therefore, it is not subject to the terms and conditions of STARS.