

Culinary Arts Youth Apprenticeship Courses

Course Number	Course Description	Credit Hours
CUL 104	Introduction to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 112	Classical Foundations of Cooking	3
CUL 123	American Bistro	3
CUL 118	Nutritional Cooking	3
CUL 215	Cuisine of the Americas	3
CUL 216	International Cuisine	3
Electives - Select ONE course from the following:		
CUL 178	Farm to Plate	3
CUL 180	French Regional Cuisines	3
CUL 187	Cuisines of Asia	3
CUL 188	Italian Regional Cuisine	3
Total Job-Related Education Hours		24

**Courses and/or sequence may be subject to change as required by Department*

EMPLOYMENT REQUIREMENTS

The on-the-job (OJT) portion of your youth apprenticeship requires a **TWO-YEAR COMMITMENT** to the participating employer.

This is directly related to becoming qualified to receive the national credential.