

Culinary Arts

In this certificate program, students study theory and practice hands-on applications of preparing, cooking and presenting food. This program meets the minimum standards for the American Culinary Federation certification level of Certified Culinarian.

*The Certificate in Applied Science in Culinary Arts may be applied toward an Associate's Degree.

Year 1 Fall Semester Classes

Course Prefix/Number	Course Title	College Credit Hours	Description
CUL 104	Introduction to Culinary Arts	3	This survey course introduces students to the world of culinary arts. Students will be exposed to culinary history, culinary organizations and branches of the culinary field that offer different opportunities in the profession.
CUL 105	Kitchen Fundamentals	3	This course introduces students to the foundations of sanitation, basic measurements, equipment identification and basic costing.

Year 1 Spring Semester Classes

Course Prefix/Number	Course Title	College Credit Hours	Description
CUL 112	Classical Foundations of Cooking	3	This course introduces classical cooking techniques that include stock, soup and sauce making. Students apply moist and dry heat classical cooking techniques while working with grains, vegetables and proteins.
BKP 101	Introduction to Baking	3	This course introduces the basic techniques of baking of leavened dough and breads.

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Year 2 Fall Semester Classes

Course Prefix/Number	Course Title	College Credit Hours	Description
CUL 129	Storeroom and Purchasing	3	This course combines purchasing theory with practical experience in the storeroom. Students develop skills in purchasing, developing requisitions, food transfers, inventory and organization of the storeroom.
CUL 118	Nutritional Cooking	3	This course focuses on the principles of food nutrition (based on ADA standards) and international food pyramids. Students will create menus, prepare cook meals while adhering to the principles of a balanced diet.

Year 2 Spring Semester Classes

Course Prefix/Number	Course Title	College Credit Hours	Description
CUL 123	American Bistro	3	In this course students apply cooking techniques and theories while producing soups, salads, sandwiches and specials in a fast-paced delivery system. <i>Prereq: CUL 112</i>
CUL 215	Cuisine of the Americas	3	This course is a study of the cuisine of the culinary regions of the United States, South and Central America, Mexico and the Caribbean. Students are exposed through lecture and practical hands-on experience to the history, cultural influences, and types of food eaten in this area of the world. <i>Pre-req: CUL 118, 123</i>
CPT 101	Introduction to Computers	3	This course covers basic computer history, theory and applications, including word processing, spreadsheets, databases and the operating system. Presentation graphics will be covered as well.