2020-2021 TTC Catalog

Advanced Culinary Arts

Certificate in Applied Science

12 Credit Hours

This certificate is designed for culinarians interested in advancing their skills in nutritional, ethnic and national cuisine. These courses are stackable and part of the AAS Culinary Arts Technology program.

Major Requirements

CUL 118 Nutritional Cooking 3
CUL 215 Cuisine of the Americas 3
CUL 216 International Cuisine 3

Total: 9

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: 3

Admission Requirements

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.