# **2021-2022 TTC Catalog**

# **Culinary Arts**

## Certificate in Applied Science 12 Credit Hours

The Culinary Arts certificate prepares students for entry-level cooking positions in restaurants, hotels, catering and other foodservice operations. 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.

### **Major Requirements**

CUL 104 Introduction to Culinary Arts 3

CUL 105 Kitchen Fundamentals 3

CUL 112 Classical Foundations of Cooking 3

CUL 123 American Bistro 3

Total: 12

#### **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.