

2024-2025 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.

Note: Please be aware that certain certificates offered by the Culinary Institute of Charleston require multiple prerequisites before starting the certificate.