

2018-2019 TTC Catalog

Artisanal Foods

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Certificate in Applied Science

18 Credit Hours

The Artisanal Foods certificate prepares students for entry-level positions as artisanal butchers, cooks, and bread bakers in specialty restaurants, food service operations and supermarkets that imbue the farm to fork philosophy in their daily operation. All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at Trident Technical College.

Major Requirements

BKP 182 Artisan Breads 3

or

BKP 224 Jams, Jellies, Chutneys and Tarts 3

CUL 178 Farm to Plate 3

CUL 277 SCWE in Culinary Arts 3

CUL 280 Butchery and Charcuterie 3

CUL 297 Advanced Stagerie 3

CUL 299 Special Topics in Culinary Studies 3

Total: 18

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.