



# Career and College Promise

## Advanced Culinary Arts-Diploma (D55150AT)

The Culinary Arts Pathway provides the student with specific training required to enter the foodservice industry in supporting roles. Students will learn the fundamental usage of kitchen equipment, tools, and basic cooking and baking. Students will be provided with theoretical knowledge and practical application that provide critical competencies to meet current industry demands. Graduates should qualify for entry-level positions such as prep cook, pantry cook, and kitchen assistance. **(Prerequisite of Culinary Arts certificate is required.)**

Course Code	Course Name	Credit Hours
COM-120	*Intro to Interpersonal Communication	3.0
CUL-110	Sanitation and Safety	2.0
CUL-112	Nutrition and Foodservice	3.0
CUL-140	Culinary Skills I	5.0
CUL-160	Baking I	3.0
CUL-160A	Baking I Lab	1.0
CUL-170	Garde Manger I	3.0
CUL-170A	Garde Manger I Lab	1.0
CUL-240	Culinary Skills II	5.0
CUL-240A	Culinary Skills II Lab	1.0
CUL-280	Pastry and Confections	3.0
CUL-280A	Pastry and Confections Lab	1.0
HRM-124	Guest Service Management	3.0
MAT-110	Mathematical Measurement & Literacy	3.0
<b>Total Semester Credit Hours</b>		<b>37</b>

\*Note: Students entering this CTE-pathway must have an unweighted, cumulative GPA of 2.8 or higher on high school courses. Pathway contains Universal General Education Transfer Component (UGETC) course(s). \*Denotes a Universal General Education Transfer Component (UGETC) course.