



Career and College Promise

Culinary Arts-Certificate (C55150T)

The Culinary Arts certificate 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.

Course Code	Course Name	Credit Hours
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
Total Semester Credit Hours		14