



Career and College Promise

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.

| 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 |
| Total Semester Credit Hours | | 37 |