

Culinary Arts

Degree Type

Certificate

Students learn professional culinary fundamentals throughout the Culinary Arts certificate courses ranging from knife skills to baking basics. Students are encouraged to build on this certificate to eventually obtain a degree from the College.

Learn more about the program and apply at [Culinary Arts Certificate](#)

Requirements

Fall Semester

Item #	Title	Credits
CUL150	Fundamentals of Professional Cooking	4
CUL180	Baking I	3
CUL210	Dining Room Operations & Service	4
HRM111	ServSafe Sanitation Certification	1
HRM101	Introduction to Hospitality & Tourism Management	3

Spring Semester

Item #	Title	Credits
COM103	Human Communication	3
CUL220	Advanced Culinary Arts	4
HRM204	Food And Beverage Management	3
	HRM260 or Hospitality/Culinary/Business Elective	3
	Total Credits	28

Career Outlook

This [occupational profile](#) is provided by O*NET.

Program Outcomes

Upon completion of the Culinary Arts certificate, students are able to:

- Prepare and serve food in an attractive, professional manner in a variety of food service environments and to train for and deliver quality guest service.
- Perform technical skills in basic cooking and food service operations.
- Recognize and apply inter-personal skills needed in a food production setting, including team building and group decision making.
- Calculate costs and institute procedures to operate cost effective establishments.

Program Completion

Completion of a program is based on full time enrollment. Many of our students attend part time and may not complete within the one year timeline.