

CULINARY ARTS - CERTIFICATE OF ACHIEVEMENT

Plan Code: 3147

The program provides students the fundamental culinary skill for positions in the foodservice industry such as restaurants, catering, airline food operation, institutional, cruise lines, supermarket, and hotel food operation. Students will gain hands-on knowledge of classic and contemporary cooking techniques.

Program Student Learning Outcomes

- Prepare and assemble essential menu items in foodservice operations using proper knife skills and accurate cooking methods while applying safety & sanitation rules according to industry standards.
- Identify the various employment opportunities in the Culinary Arts and Hospitality industries.

Program Requirements

Code Number	Course Title	Units
REQUIRED COURSES		
CULAR 10	Intro to Hospitality	3
CULAR 20	App. Food Serv. Sanit in Hotel/Rstr. Mgmt.	2
CULAR 90	Intro to Culinary Skills & Principles	4
CULAR 211	Intermed. Culinary Skills & Principles	3
CULAR 215	Buffets and Catering	2
CULAR 222A	Advanced Restaurant Operations	4
CULAR 222B	Advanced Restaurant Practicum	4
BAKE 230	Baking & Pastry Skills for CUL Students	3
Total Units		25

RECOMMENDED but not required courses:

Code Number	Course Title	Units
COSA 1	Computer Information Competency	1
LEARN 11	Learning and Academic Strategies	2-3
or LEARN 11H	Honors Learning and Academic Strategies	
or COUNS 49	College Study Techniques	
MATH 825	Culinary Math	1