

CERTIFICATE OF ACHIEVEMENT

The Certificate of Achievement in Culinary Arts is a quality, professionally oriented program designed for students wishing to enter and/or advance in the field of culinary arts. Students are taught the fundamentals of cooking with emphasis on hands-on preparation of various cuisines, including Basic Cookery, Garde Manger, Aromatics, and Saucier.

STUDENT LEARNING OUTCOMES - Graduates of this program will have the opportunity to:

- Demonstrate proficiency in food service sanitation and nutrition.
- Demonstrate basic cooking skills including product identification, knife skills, cold food production and cooking skills.
- Demonstrate the ability to identify and show proficiency in the use of many different herbs and spices.
- Produce commonly used stocks, the foundation sauces and a large compliment of secondary sauces.

GENERAL EDUCATION REQUIREMENTS (3 Credits):

	CR	SEMESTER
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____

SPECIAL PROGRAM REQUIREMENTS (28 Credits):

	CR	SEMESTER
CUL 110 Basic Cookery	4	_____
CUL 130 Garde Manger	3	_____
CUL 200 Aromatics/Restaurant Experience	4	_____
CUL 250 Saucier	3	_____
CUL 295 Work Experience in Culinary Arts	1	_____
FAB 102 Food Service Sanitation II	2	_____
FAB 112 Restaurant Management I	3	_____
FAB 160 Hospitality Purchasing	3	_____
FAB 167 Food Service Nutrition	2	_____
HMD 101 Introduction to the Hospitality Industry	3	_____

Computation included in FAB 160
Human Relations included in HMD 101

CUL-CT **31**
Total Credits

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.

**Guided Pathway
Certificate of Achievement (CA) – Culinary Arts
Total Credits – 31 credits**

First Semester	Requirement	Credit Hours	Term
Basic Cookery	CUL 110	4	
Food Service Sanitation II	FAB 102	2	
Introduction to the Hospitality Industry	HMD 101	3	
Communications	Elective ENG 100, 101, 102, 113, 114, 205	3	
	TOTAL	12	
Second Semester	Requirement	Credit Hours	Term
Garde Manager	CUL 130	3	
Aromatics/Restaurant Experience	CUL 200	4	
Hospitality Purchasing	FAB 160	3	
Food Service Nutrition	FAB 167	2	
	TOTAL	12	
Third Semester	Requirement	Credit Hours	Term
Saucier	CUL 250	3	
Work Experience in Culinary Arts	CUL 295	1	
Restaurant Management I	FAB 112	3	
	TOTAL	7	
	CERTIFICATE TOTAL	31	