



## Culinary Arts Diploma (CA44)- 52 Credit Hours

**Program Description:**

The Culinary Arts diploma program is a sequence of courses that prepares students for the culinary profession. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary theory and practical application necessary for successful employment. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level persons will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers. Starting salary \$38,000.

**Contact:**

**Chef Dennis Edwards, Program Chair**  
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**Website:**

<https://www.westgatech.edu/program-explorer/Professional-Services/Culinary-Arts/>

Pre-Diploma Requirements					
Program Specific					
Culinary Arts Diploma					
<ul style="list-style-type: none"> <li>• Min GPA 2.0</li> <li>• CEC (Newnan), Douglas and Lagrange campus</li> </ul>					
Set the Track, Start the Track, Stay on Track					
<i>Meet with an Advising Coach to Stay on Track. S = Semester; CR = Credit Hours; FA = Fall; SP = Spring; SU = Summer; ALL=any semester</i>					
✓	Grade	Semester 1	S	CR	Notes & Milestones
		ENGL 1010 Fundamentals of English I	ALL	3	Program Admission
		EMPL 1000 Interpersonal Relations and Professional Development	ALL	2	
		CUUL 1000 Fundamentals of Culinary Arts	FA SP	4	
		CUUL 1110 Culinary Safety and Sanitation	FA SP	2	
				<b>11</b>	<b>Program Semester Hours</b>
✓	Grade	Semester 2	S	CR	Notes & Milestones
		COMP 1000 Introduction to Computer Literacy	ALL	3	
		MATH 1012 Foundations of Mathematics	ALL	3	Diploma program admission level math competency
		CUUL 1120 Principles of Cooking	FA SP	6	CUUL 1110
				<b>12</b>	<b>Program Semester Hours</b>
✓	Grade	Semester 3	S	CR	Notes & Milestones
		CUUL 1129 Fundamentals of Restaurant Operations	SU	4	CUUL 1120
		CUUL 1370 Culinary Nutrition and Menu Development	SU	3	CUUL 1120
				<b>7</b>	<b>Program Semester Hours</b>

✓	Grade	Semester 4	S	CR	Notes and Milestones
		CUUL 1220 Baking Principles	FA SP	5	CUUL 1120
		CUUL 1320 Garde Manger	FA SP	4	CUUL 1120
		CUUL 2190 Principles of Culinary Leadership - OR - MGMT 1115 Leadership	SU ALL	3 3	
				<b>12</b>	<b>Program Semester Hours</b>
✓	Grade	Semester 5	S	CR	Notes and Milestones
		CUUL 2130 Culinary Practicum	FA SP	6	CUUL 1220 and CUUL 1320
		CUUL 2160 Contemporary Cuisine	FA SP	4	CUUL 1220 CUUL 1320
				<b>10</b>	<b>Program Semester Hours</b>
Always check online <a href="https://www.westgatech.edu/">https://www.westgatech.edu/</a> and meet with your Advising or Faculty Coach to ensure you are viewing the latest and most accurate information.					

**Note:** If a course is full or unavailable when you to attempt to register, please select an available course from any term listed, given you have satisfied the required pre-requisite.

**Employment Opportunities:** <https://www.westgatech.edu/student-life/career-services/>

**Financial Aid by Program:** <https://www.westgatech.edu/wp-content/uploads/2019/02/WGTC-Available-Aid-By-Program-11-17-2023.pdf>

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