

CA44: Culinary Arts Diploma (replaces CUL4: Culinary Arts in the Quarter System)

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.

Career Opportunities

Graduates will be prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

Credit Required for Graduation: Minimum of 49 credit hours

Curriculum

	Program Course	Credits
	<i>Basic Skills Courses</i>	
_____	EMPL 1000 Interpersonal Relations and Professional Development	2
_____	ENGL 1010 Fundamentals of English I	3
_____	MATH 1012 Foundations of Mathematics	3
	<i>Occupational Courses</i>	
_____	COMP 1000 Introduction to Computers	3
_____	CUUL 1000 Fundamentals of Culinary Arts	4
_____	CUUL 1110 Culinary Safety and Sanitation	4
_____	CUUL 1120 Principles of Cooking	4
_____	CUUL 1129 Fundamentals of Restaurant Operations	4
_____	CUUL 1220 Baking Principles	4
_____	CUUL 1320 Garde Manger	4
_____	CUUL 1370 Culinary Nutrition and Menu Development	4
_____	CUUL 2130 Culinary Practicum and Leadership	6
	-or-	
_____	CUUL 2140 Advanced Baking and International Cuisine	(6)
_____	CUUL 2160 Contemporary Cuisine	4