

# Culinary Arts

Certificate (C250)

## Required Courses

CULA 1101	Culinary Techniques and Terminology .....	1 cr
CULA 1104	Applied Food Safety and Sanitation .....	1 cr
CULA 1107	Culinary Math and Spreadsheet Analysis .....	2 cr
CULA 1109*	Sustainability in Food Service .....	2 cr
CULA 1110	Food Production Lab I.....	3 cr
CULA 1113*	Food Production Lab II.....	3 cr
CULA 1116*	Food Production Lab III.....	3 cr
CULA 1119	Garde and International Flavors.....	2 cr
CULA 1122	Food Identification and Purchasing .....	1 cr
CULA 1125*	Introduction to Baking Pastry Techniques.....	2 cr
CULA 1126*	Barbeque/Grilling and Smoking.....	2 cr
CULA 1128	Internship I .....	4 cr
CULA 1131*	Internship II .....	4 cr

\*Denotes Prerequisites

## GRADUATION REQUIREMENT - 30 CREDITS

### Description

The Culinary Arts program prepares individuals for exciting careers in many culinary environments. Students learn all aspects needed to be successful in the industry, from food safety and sanitation to cooking techniques, flavors, and presentation. Students completing the program will earn the ServSafe Food Manager certificate.

## Outcomes

By completing this program, students will achieve the following learning outcomes:

- Identify safety and sanitation methods and pass the Serv-Safe Certification;
- Identify and label culinary equipment;
- Analyze menus to determine ordering needs, food costs, and menu pricing;
- Determine and successfully use appropriate food preparation techniques for a given menu;
- Apply mathematical concepts to recipe conversion, inventory, ordering, costing, and pricing;
- Demonstrate effective customer service, oral and written communication skills with the kitchen team; and
- Apply culinary knowledge in a real-life situation and make knowledgeable decisions while on internship.

## Pre-Program Requirements

Some courses may require students to meet College Placement Levels in reading, writing, and/or math. See an advisor for more information.

For insurance purposes, internships may require that students be 18 years old.

## Graduation Requirements

In addition to the program requirements, students must meet the following conditions in order to graduate:

- College Cumulative GPA Requirement: cumulative grade point average (GPA) of credits attempted and completed at CLC must be at least 2.0;
- College Technical Core GPA Requirement: cumulative GPA of credits attempted and completed towards the technical core of the diploma or degree must be at least 2.0;
- Residency Requirement: students must complete 25% of their credits at Central Lakes College.

## Career & Transfer

The Culinary Arts program prepares individuals for exciting careers in many culinary environments. The Culinary Arts certificate prepares individuals for careers in the restaurant, resort, hotel, casino, and institutional food service industries. Graduates of this program are prepared to work as chefs, line cooks, prep cooks, restaurant cooks, institutional/cafeteria cooks, station chefs, caterers, production developers, and various restaurant and hospitality management positions.

## Academic Plan

**Students must be enrolled full-time each semester.**

### Fall Semester (14 credits)

CULA 1101	Culinary Techniques and Terminology .....	1 cr
CULA 1104	Applied Food Safety and Sanitation .....	1 cr
CULA 1107	Culinary Math and Spreadsheet Analysis.....	2 cr
CULA 1110	Food Production Lab I .....	3 cr
CULA 1119	Garde and International Flavors .....	2 cr
CULA 1122	Food Identification and Purchasing .....	1 cr
CULA 1128	Internship I .....	4 cr

### Spring Semester (16 credits)

CULA 1109*	Sustainability in Food Service.....	2 cr
CULA 1113*	Food Production Lab II .....	3 cr
CULA 1116*	Food Production Lab III .....	3 cr
CULA 1125*	Introduction to Baking Pastry Techniques .....	2 cr
CULA 1126*	Barbeque/Grilling and Smoking .....	2 cr
CULA 1131*	Internship II .....	4 cr