Hospitality Certificate
Culinary Arts

Click here for Gainful Employment information pertaining to Culinary Arts.

Course #	Course Title	Credits	Prerequisites	Semester Offered	Semester Taken	Grade Earned
COM103	Human Communication	3	ENL010 or ESL102 or satisfactory basic skills assessment score	Fall, Spring, Summer		
CUL150	Fundamentals of Professional Cooking	4	Co-requisite: HRM111	Fall, Spring		
CUL180	Baking I	3	None	Fall, Spring		
CUL210	Dining Room Operations and Service	4	HRM140 or CUL100; Co-requisite: CUL220	Spring		
CUL220	Advanced Culinary Arts	4	HRM140 or HRM150/CUL150	Fall, Spring		
HRM111	Foodservice Sanitation	1	None	Fall		
HRM130	Food and Beverage Management	3	MAT020 or satisfactory basic skills assessment score	Spring		
HRM140	Introduction to Hospitality Management	3	ENL020 or satisfactory basic skills assessment score	Fall		
HRM262 (or) HRM250	Hospitality Cooperative Work Experience (or) Special Events & Operations Management	3	9 credits in CUL/HRM curriculum (or) CUL100 or HRM140	Fall, Spring, Summer Spring		
Total Credits		28				

Overview

Students learn professional culinary fundamentals throughout the Culinary Arts certificate courses ranging from knife skills to baking basics. Students are encouraged to build on this certificate to eventually obtain a degree from the College.

Career Outlook

Click here for O*NET Online Occupation information.

Program Outcomes

Upon completion of the Culinary Arts certificate, students are able to:

- Prepare and serve food in an attractive, professional manner in a variety of food service environments and to train for and deliver quality guest service.
- Perform technical skills in basic cooking and food service operations.
- Recognize and apply inter-personal skills needed in a food production setting, including team building and group decision making.
- Calculate costs and institute procedures to operate cost effective establishments.