

# 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.