

## **Culinary Arts and Occupations (Technical Diploma)**

This program prepares students to work in service, production, fast foods, and baking areas of the food service industry. Program content includes American Culinary Federation information. Students will be provided with safe and efficient work practices, basic occupational skills, employability skills, and strong work ethics.

To receive any credential in this program, the student must:

- Have a cumulative GPA of 2.00 or better in all credit hours to be used towards the credential.
- Earn a “C” or better in all coursework.
- Complete the coursework listed below.

Program Outcomes. Upon successful completion of the program, the graduate will be able to:

1. Demonstrate the skills needed for entry and advanced levels of employment in a culinary career.
2. Demonstrate the skills needed to work in service, production, fast foods, and baking areas of the food service industry.
3. Demonstrate safe and efficient work practices, basic occupational skills, employability skills, and strong work ethics.

### **PROGRAM OF STUDY**

<b>First Semester</b>		<b>Credit Hours</b>
CULN 1113	Culinary Calculations	3
CULN 1133	Sanitation and Safety	3
CULN 1143	Basic Culinary Skills	3
CULN 1163	Hospitality Industry Overview	3
		<b>12</b>
<b>Second Semester</b>		<b>Credit Hours</b>
CULN 1173	Dining Room Service	3
CULN 1223	Culinary Nutrition	3
CULN 1249	Food Preparation and Service	9
		<b>15</b>
<b>Third Semester</b>		<b>Credit Hours</b>
CULN 2413	Regional Cuisine	
CULN 2423	International Cuisine	
CULN 2433	Restaurant Management	3
		<b>9</b>
<b>Fourth Semester</b>		<b>Credit Hours</b>
CULN 2316	Baking and Pastry	6
CULN 2443	À La Carte	3
		<b>9</b>
Total Hours, Culinary Arts and Occupations Technical Diploma		<b>45</b>

**Culinary Arts and Occupations Credentials Available:**

CULN 1113	Culinary Calculations	3
CULN 1133	Sanitation and Safety	3
CULN 1143	Basic Culinary Skills	3
CULN 1163	Hospitality Industry Overview	3
CULN 1173	Dining Room Service	3
CULN 1223	Culinary Nutrition	3
CULN 1249	Food Preparation and Service	9
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		CTS, Production Cook <b>27</b>
CULN 1113	Culinary Calculations	3
CULN 1133	Sanitation and Safety	3
CULN 1143	Basic Culinary Skills	3
CULN 1173	Dining Room Service	3
CULN 2316	Baking and Pastry	6
CULN 2443	À La Carte	3
CULN 2433	Restaurant Management	3
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		CTS, Entry Level Line Cook <b>24</b>

For more information, contact the Division of Technical Education at (225) 216-8367.