

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

First Semester		Credit Hours
CULN 1113	Culinary Calculations	3
CULN 1123	Hospitality Industry Overview	3
CULN 1133	Sanitation and Safety	3
CULN 1143	Basic Culinary Skills	3
CULN 1153	Culinary Nutrition	3
		15
Second Semester		Credit Hours
CULN 1213	Dining Room Service	3
CULN 1249	Food Preparation and Service	9
CULN 1233	Restaurant Management	3
		15
Third Semester		Credit Hours
CULN 1316	Baking and Pastry	6
CULN 1323	Regional Cuisine	3
CULN 1333	International Cuisine	3
CULN 1343	À La Carte	3
		15
Total Hours, Culinary Arts and Occupations Technical Diploma		45

Culinary Arts and Occupations Credentials Available:

CULN 1113	Culinary Calculations	3
CULN 1123	Hospitality Industry Overview	3
CULN 1133	Sanitation and Safety	3
CULN 1143	Basic Culinary Skills	3
CULN 1223	Culinary Nutrition	3
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CTC, Prep Cook		15

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