

CERTIFICATE IN CULINARY ARTS

(19 hrs.)

CIP: 12.0503

School of Business and Applied Technologies, (505) 428-1332

This program is designed to prepare students for entry-level positions in professional kitchens by providing them with an understanding of basic culinary knowledge, techniques, terminology and certification in sanitation and safety through the National Restaurant Associations SERVSAFE program.

PROGRAM OUTCOMES

Upon completion of this program, students will be able to:

- Create and maintain a safe, organized and sanitary kitchen work station.
- Demonstrate proper care and use of knives.
- Describe how purchasing and inventory management affect operational success.
- Produce correctly cooked, nutritious and visually appealing menus and meals.
- Demonstrate the ability to use standard kitchen equipment safely and correctly.

CORE REQUIREMENTS: (19 HRS.)

CULA 115	Culinary Fundamentals I (4)
CULA 151	Culinary Fundamentals II (4)
CULA 215	International Cuisine (4)
CULA 224L	Professional Sauté (1)
CULA 257L	Fundamentals of Meat Fabrication and Butchery (1)
HRMG 118	Sanitation and Safety (2)
HRMG 130	Purchasing (3)

NOTE: See “College Success Course Requirement” on Page 10.

TOTAL 19 CREDITS MIN.