

CULINARY ARTS

The short-term certificate in culinary arts is designed to provide opportunities to learn the basic fundamentals of culinary arts. The certificate serves as both a career-readiness certificate leading to either employment within the culinary arts industry or continued study leading to a more advanced certificate or degree in the culinary arts, and as an area of personal interest or study.

All courses from the following (13-13.5 units):

- CUL 101 Introduction to the Culinary Arts Profession
- CUL 102 Principles and Practices of Basic Food Preparation
- CUL 103 Sanitation and Food Safety
- CUL 104 Principles and Practices of Baking and Pastry Arts ~~-or-~~
- CUL 106 Practices of Intermediate Food Preparation