

# CULINARY ARTS

## PROGRAM OVERVIEW

The Culinary Arts program prepares students for employment within many facets of the food service industry. Students will obtain technical skills training, focusing on food preparation, sanitation, nutrition, marketing, catering, management fundamentals, and work ethics.

This program provides skills for entry into the food services preparation area as a prep cook. Topics include food services history, safety and sanitation, purchasing and food control, nutrition and menu development and design, along with the principles of cooking.

Students who complete this certificate are positioned to earn several additional certificates that lead to a diploma or degree in Culinary Arts. They often go on to work in preparation or management roles at both fine and casual dining establishments.

## FEATURED EMPLOYER



### AVERAGE WAGE



\$14.20 per hour

### NUMBER OF JOBS IN REGION



1,970 jobs



## DUAL ENROLLMENT CERTIFICATION PATH

### FALL

CUUL 1000 – Fundamentals of Culinary Arts  
CUUL 1110 – Culinary Safety and Sanitation

### SPRING

CUUL 1122 – Foundations of Cooking Principles  
CUUL 1124 – Foundations of Cooking Techniques

**Prep Cook Certificate**