



Culinary Arts Program Information

Course Number	Course Description	Clock Hours
CUL 010	Introduction to Culinary Arts <ul style="list-style-type: none"> ○ Orientation, History and Professionalism ○ Front and Back of House ○ Food Preparation & Service 	50
CUL 020	Care for Commercial Tools & Equipment <ul style="list-style-type: none"> ○ Use & Maintenance of Tools & Equipment ○ Identify Equipment & Small Wares ○ Basic Knife Skills 	50
CUL 030	Food Production & Service <ul style="list-style-type: none"> ○ Hot & Moist Techniques ○ Prepare & Present Bake Items ○ Prepare & Present Appetizers ○ Prepare & Present Salads & Dressings ○ Prepare & Present Vegetables ○ Prepare & Present Fruits ○ Prepare & Present Pasta, Rice and Cereals ○ Prepare & Present Soups, Stocks and Sauces ○ Prepare & Present Meats ○ Prepare & Present Poultry ○ Prepare & Present Fish & Shellfish ○ Prepare & Present Breakfast Foods 	410
PD 010	Personal Development <ul style="list-style-type: none"> ○ Core Classes ○ Communication ○ Leadership Development ○ Financial Management ○ Men & Women Issues 	60
ED 010	Employment Development <ul style="list-style-type: none"> ○ Completing and Filling Out Applications ○ Resume Development ○ Interview Techniques ○ Job Search Techniques ○ Setting and Reaching Goals ○ Time Management 	30
Total Hours Required for Completion		600

