

CULINARY ARTS CERTIFICATE

Students completing this certificate program will learn the culinary arts fundamentals of cooking methods, flavor development, techniques, baking and pastry, operations of a full-service restaurant, and more. This program will give students a hands-on understanding of the professional kitchen and the skills needed for employment in the growing food industry. This certificate will also allow students to explore the option of a two-year and four-year degree.

LEARNING OUTCOMES

Upon completion of the Culinary Arts Certificate Program, students will be able to:

1. Develop and demonstrate the skills necessary for meal preparation, nutrition, food safety, and menu development.
2. Calculate recipe quantities to follow standard recipe procedures.
3. Understand and utilize commercial kitchen equipment safely.

Certificate Requirements	Credits
FN101 Introduction to Culinary Skills with ServSafe	2
FN102 Advanced Culinary Skills	2
FN130 Baking and Pastry I	2
FN201 Local & Native Cuisine	2
FN202 Essentials of Restaurant Management	3
FN203 Event Planning and Management	2
FN210 Food Preservation	3
FN297 Capstone Seminar	1
Total Credits Required	17