



Culinary Arts Certificate

Program: Culinary Arts

Program Code:

CA

Academic Area:

Business and Experiential Education

Type:

Certificate of Achievement

CIP Code:

12.0503

Program Statement

The Culinary Arts certificate prepares students for entry-level employment in the food service industry. Graduates can work in kitchens, dining rooms or bakeries in a wide variety of establishments. This program focuses on practical training for realistic job settings.

Program Information

- All courses in this certificate apply to the Applied Associate in Science in Culinary Arts
- All courses may be applied as electives to an Associate in Science in General Studies, Business and Entrepreneurial Studies. Speak with an Advisor or the Department Chair for more information.
- Successful completion of this program requires participants to be able to demonstrate practical cooking skills required to work successfully in a professional kitchen.

After Bristol

On completion of this certificate, students can transition to the Applied Associate in Science in Culinary Arts or continue to an entry-level food service position in the workforce.

Program Requirements

Course #	Title	Credits
CIS 113	Hospitality Management Information Systems	3
CUL 100	Introduction to the College/Culinary Experience	1
CUL 111	Fundamental Culinary Skills and Techniques	4
CUL 112	Garde Manger and Banquets	4
CUL 113	Baking and Pastry Fundamentals	2
CUL 114	Dining Room Management	3
CUL 140	Food Safety Management	2
CUL 240	Purchasing, Menu Planning and Cost Control	3
INT 210	Internship Experience I	3
MTH 115	Culinary Math	3



Recommended Course Sequence - Semester I

Course #	Title	Credits
CUL 100	Introduction to the College/Culinary Experience	1
CIS 113	Hospitality Management Information Systems	3
CUL 140	Food Safety Management	2
CUL 111	Fundamental Culinary Skills and Techniques	4
MTH 115	Culinary Math	3

Recommended Course Sequence - Semester 2

Course #	Title	Credits
CUL 112	Garde Manger and Banquets	4
CUL 113	Baking and Pastry Fundamentals	2
CUL 114	Dining Room Management	3
CUL 240	Purchasing, Menu Planning and Cost Control	3
INT 210	Internship Experience I	3
	Total credits:	28