



Culinary Arts Certificate

Program: Culinary Arts

Program Code:

CA

Academic Area:

Business and Experiential Education

Type:

Certificate of Achievement

Campus:

Fall River

CIP Code:

12.0503

Program Information

On completion of certificate, students who are looking to continue to the AAS in Culinary Arts will be credited with these classes (CUL 111 Essentials of Culinary Arts I, CUL 112 Essentials of Culinary Arts II, CUL 113 Baking Skills for Cooks, CUL 140 Sanitation for Culinarians, CUL 240 Purchasing for Culinarians and CUL 121 Dining Room Functions I) for a smooth transition into the program.

Program Goals Statement

The Culinary Arts certificate prepared students for entry level employment in the food service industry. Graduates could work in kitchens, dining rooms or bakeries...in a wide variety of establishments, and could also transfer for further study. This program focuses on practical training for the realistic job settings.

Related Programs

All courses may be applied to an Associate in Science in General Studies, Business and Entrepreneurial Studies.

After Bristol

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



Program Requirements

Course #	Title	Credits
ENG 101	Composition I: College Writing	3
ENG 102	Composition II: Writing about Literature	3
MTH 115	Culinary Math	3
CUL 111	Fundamental Culinary Skills and Techniques	4
CUL 112	Garde Manger and Banquets	4
CUL 113	Baking and Pastry Fundamentals	2
CUL 121	Dining Room Functions I	2
CUL 140	Sanitation for Culinarians	2
CUL 240	Purchasing, Menu Planning and Cost Control	3
CUL 165	Culinary Arts or Baking Arts Certificate Seminar	1

Recommended Course Sequence - Semester I

Course #	Title	Credits
ENG 101	Composition I: College Writing	3
CUL 111	Fundamental Culinary Skills and Techniques	4
CUL 121	Dining Room Functions I	2
CUL 140	Sanitation for Culinarians	2
CUL 240	Purchasing, Menu Planning and Cost Control	3

Recommended Course Sequence - Semester 2

Course #	Title	Credits
ENG 102	Composition II: Writing about Literature	3
CUL 112	Garde Manger and Banquets	4
CUL 113	Baking and Pastry Fundamentals	2
CUL 165	Culinary Arts or Baking Arts Certificate Seminar	1
MTH 115	Culinary Math	3
Total credits:		27