

**CUESTA COLLEGE
PROGRAM OF STUDY**

Catalog Year: 2016-2017, 2017-2018, 2018-2019, 2019-2020

CULINARY ARTS Certificate of Specialization

The Culinary Certificate of Specialization provides job skills in a career technical educational program. It is designed to integrate academic and lab training with real life experience in the field of Culinary Arts. Selected courses within the curriculum meet requirements for entry level employment, food safety certification, transferability to CSU, and also provide students with lifelong learning knowledge as well as consumer and industry-applicable skills.

Career Opportunities in Culinary Arts

Careers in culinary such as chefs, cooks, food prep workers, and catering.

Required Courses (7.5 credits)

CUL 225	BAKING AND BAKING SCIENCE I	1
CUL 210	CULINARY ARTS FUNDAMENTALS I	3
CUL 220	CULINARY ARTS FUNDAMENTALS II	3
NUTR 213	FOOD SAFETY AND SANITATION	0.5

Total Units

7.5

PID 897

Program Outcome Report for CULINARY ARTS

A: Outcome

Perform hands-on food preparation, as it pertains to the changing industry, of many products and ingredients of all food groups that are commonly used throughout culinary careers.

Assessment

Performance Exams

B: Outcome

Apply the knowledge, skills, and ethics as they pertain to the requirements of the professional kitchen, utilizing the hands-on skills and techniques of the tools that are necessary to achieve required satisfaction of the employer and customer.

Assessment

Performance Exams