

Culinary Arts

Certificate

Program/CIP Code: CULA.TCERTB/12.0505

Credits Required: 40

Division: TEC

Contact: TEC@kckcc.edu

Culinary Arts teaches students to master the fundamental skills of food service in hotels, restaurants, hospitals, catering, etc. The program contains daily classroom instruction with practical experience in food service preparation for public meetings and banquets.

Requirements for admission to the program:

- No requirements for admission to the program.
- Contact program for program-specific advising.

Culinary Arts Requirements*

Course		Credit Hours
CULN 0100	Equipment and the Industry	1
CULN 0120	Cooking Methods	2
CULN 0130	Food Production I	4
CULN 0140	Food Production II	4
CULN 0150	Food Production III	4
CULN 0160	International Cooking	2
CULN 0170	Menu Marketing and Planning	2
CULN 0190	Hospitality and Restaurant Management	3
CULN 0200	Inventory and Purchasing	2
CULN 0205	ServSafe	1
CULN 0206	Beginning Baking	3
CULN 0207	Advanced Baking	3
CULN 0220	Culinary Capstone	5
CULN 0230	Culinary Arts Internship	3
BUSN 0250	Obtaining Employment	1
*See course syllabi for Culinary Arts course prerequisites.		

Total Hours for a Culinary Arts Certificate	40
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