



**Career and Technical Education Pathway
Business and Hospitality Education
Culinary Arts Technology**

Introduction to Culinary Arts Technology Certificate

The Introduction to Culinary Technology Certificate provides high school students the introductory level concepts and skills needed for successful employment in the foodservice industry and culinary operations following graduation and the exceptional benefit of having completed 14 credit hours toward the Associate of Applied Science degree in Culinary Technology. This certificate offers students' courses from various arenas of the industry for hands-on educational experience from a top rated program accredited by the American Culinary Federation.

CORE COURSES			
Course Prefix/Num	Course Title		
CUL 110	Sanitation and Safety	2	SHC
CUL 112	Nutrition for Food Service	3	SHC
CUL 140*	Culinary Skills I	5	SHC
CUL 160*	Baking I	3	SHC
Total SHC for Core Courses:		13	SHC
OTHER MAJOR COURSES			
Course Prefix/Num	Course Title		
ACA 115	Success and Study Skills	1	SHC
Total SHC for Other Major Courses:		1	SHC
Total Required Courses			
Total SHC for Other Required Courses:		14	SHC

* Requires benchmark/placement testing and/or unweighted GPA requirements.

Estimated Costs:

Textbooks (for courses on an A-B Tech campus):	\$100-600
Consumable Fees (for courses on an A-B Tech campus):	\$100
Tools/Instruments (for courses on an A-B Tech campus):	\$300
Uniforms (for courses on an A-B Tech campus):	\$345, excluding shoes