

Culinary Fundamentals Certificate – Direct Employment

Program Provider: Pima Community College

Total Program Credits: 16

Program Major Codes: CRTCUF/9CUF

www.pima.edu/culinary-fund-cert



Program Details

In Pima's Culinary Fundamentals Certificate courses, you will learn to solve problems, work as part of a team and communicate effectively. Courses focus on the basics of cold foods, hot foods, baking, nutrition, and safety and sanitation.

Career Options

Gain entry-level employment in such positions as a food preparation worker, short order cook, station cook, cook's helper or assistant baker.

Outcomes

Upon successful completion of the Culinary Fundamentals Certificate program, you will be able to:

- Demonstrate understanding of the values and influence of diverse cultural, historical and global perspectives.
- Understand and apply sanitation and safety standards within the day-to-day operation of a restaurant.
- Demonstrate the basic fundamentals of cooking in a professional kitchen.

Prerequisites/Placement

No placements assessments needed.
Conditional enrollment requirements apply.

Academic Options

Continue your studies by completing the Hospitality Leadership - Associate of Applied Science degree.

Program Pathway Requirements

Required Core Courses

A grade of C or better is required for graduation.

CUL 105	Food Service Nutrition and Sanitation	3 Credits
CUL 130	Savory Cuisine	3 Credits
CUL 140	Culinary Principles	3 Credits
CUL 150	Garde Manger	3 Credits
CUL 160	Bakery and Pastry Production I	3 Credits
CUL 189	Culinary Arts Capstone I	1 Credits

Total Credits
as Displayed: 28

Hotel & Restaurant Management Certificate - Direct Employment

Program Provider: Pima Community College

Total Program Credits: 21

Program Major Codes: CRTHRM/HRC

www.pima.edu/hotel-restaurant-cert



Program Details

Work in the resort/hotel or restaurant industry while completing an entry-level, career-track certificate that provides an introduction to hotel/restaurant management. Earn credit for co-op work experience.

Career Options

Entry-level employment in hotel or restaurant management.

Outcomes

You'll learn how to understand financial statements of hospitality businesses, as well as the value of skilled, friendly customer service with customers, team members and vendors.

Prerequisites/Placement

No placements assessments needed.
Conditional enrollment requirements apply.

Academic Options

Continue taking courses toward Pima's Hospitality Leadership AAS degree, preparing for direct employment or transfer to a university.

Program Pathway Requirements

Required Core Courses

A grade of C or better is required for graduation.

CSA 110	Spreadsheets: Microsoft Excel	3 Credits
HRM 100	Introduction to the Hospitality Industry	3 Credits
HRM 104	Hotel Food and Beverage Management	3 Credits
HRM 199WK	Co-op Work: Hotel and Restaurant Management	1-3 Credits

Hospitality Electives

Complete three courses from the list below:

HRM 101	Front Office Procedures	3 Credits
HRM 110	Food Service Systems Management	3 Credits
HRM 111	Commercial Food	3 Credits
HRM 150	Hospitality Property Management	3 Credits
HRM 210	Managing Customer Service for the Hospitality Industry	3 Credits

Total Credits
as Displayed: **21**