

Advanced Culinary Arts Certificate – Direct Employment

Program Provider: Pima Community College

Total Program Credits: 31

Program Major Codes: CRTCULNRYART/9RCC

www.pima.edu/culinary-adv-cert



Program Details

Pima's Advanced Culinary Arts Certificate courses introduce students to the industry's professional expectations, vocabulary, and tools and equipment. Courses focus on cold foods, hot foods, baking, nutrition, safety and sanitation, and restaurant/dining room operations..

Career Options

Gain entry-level employment as a cook, menu planner, dining room manager or other culinary positions.

Outcomes

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

- Perform knife skills according to American Culinary Standards (ACF).
- 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 101	Principles of Restaurant Operations	3 Credits
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 163	Sauces	3 Credits
CUL 170	Dining Room Operations	2 Credits
CUL 174	From Garden to Table	3 Credits
CUL 180	Food in History	3 Credits
CUL 189	Culinary Arts Capstone I	1 Credit

Subtotal Credits: 30

Required Support Courses

A grade of C or better is required for graduation.

CSA 100	Computer Literacy	1 Credit
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Subtotal Credits: 1

**Total Credits
as Displayed: 31**