**Area of Interest:** Business and Professional Industries

Certificate: Culinary Arts I
College Catalog: 2024-2025



Program Location: Maricopa, Signal Peak, & San Tan Campuses

**Program Description:** The Culinary Arts I Certificate prepares students to become entry-level culinary professionals within a commercial food service operation. Credits earned may be applied toward the Culinary Arts II

Entrepreneurship Certificate and the Hotel & Restaurant Management AAS Degree.

This program stacks into the Hotel & Restaurant Management Program AAS Degree.

Contact Information: Amanda Potts (Faculty) <u>amanda.potts@centralaz.edu</u> Advising: <u>bpi.advisor@centralaz.edu</u>

Area of Interest Website: Business and Professional Industries - Central Arizona College (centralaz.edu)

Legend						
<b>Bold Course</b> =Required Course		Recommended Course (R)		Stackable Certificate (SC)		
AGEC Course list (Arizona General Education Curriculum) and other degree requirements.						
Written Communication (WC) Oral Cor		mmunication (OC) Arts/Humanities (AH)			Social/Behavioral Science (SB)	
Biological Science (BS), Physical Mathem		atics (M)	Core Course (CC)		Elective (E)	
Science <b>(PS</b> ), Any Lab Science <b>(LS)</b>						
Special Awareness Requirements for transfer degrees met through courses on the AGEC Course list.						
□Cultural Awareness (CU)		□Global/Historical Awar	reness (GI/HI)		□Intensive Writing (IW)	

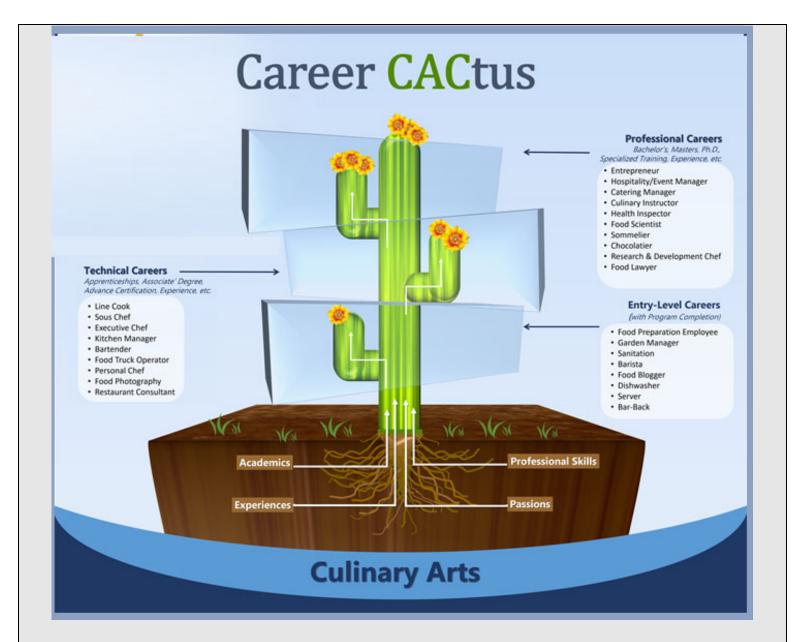
Sem	Semester 1: New Students-Find your suggested starting point for English/Reading & Math courses.				
		COURSE	CREDITS	SEMESTER/GRADE	NOTES
SC	CC	<b>CUL105 Food Safety Foundations</b>	1		
SC	CC	<b>CUL125 Sustainable Food Practices</b>	1		
SC	CC	CUL170 Dining & Beverage Operations	2		
SC	CC	HRM100 Introduction to Hospitality	3		
SC	CC	<b>CUL185 Catering Operations</b>	2		
		Semester Credits:	9	Apply for graduation and attend career events!	

Semester 2					
		COURSE	CREDITS	SEMESTER/GRADE	NOTES
SC	CC	CUL130 Culinary Principles & Applications I	3		
SC	CC	CUL160 Baking and Pastry I	3		
	СС	Select One: HRM102 Management of Guest Services, HRM145 Convention & Meeting Management, HRM101 Facilities Management, HRM252 Managing Hospitality Human Resources, or REC101 Recreation, Leisure & Quality of Life	3		
		Semester Credits	9	Research career reso	ources and opportunities!
		<b>Total Culinary Arts I Certificate Credits:</b>	18		
Arizona Posident Tuition for 2024 2025 is \$75 per credit hour, see Paying for College Financial aid may be available					

Arizona Resident Tuition for 2024-2025 is \$75 per credit hour, see Paying for College. Financial aid may be available.

## **Career Information**

CAC Career Center: centralaz.edu/career FREE CAC career resources and assistance.



**O\*NET OnLine:** Visit **onetonline.org** and search for:

## **Occupations in Culinary Arts, including:**

- Education needed for specific occupations
- Occupation tasks, knowledge, skills and abilities
- Salary/wages for specific occupations (\$)

## **Transfer Information**

CAC University Transfer Center: centralaz.edu/transfer FREE CAC transfer resources and assistance.

**AZTransfer Business Major Guide** has a list of transfer programs at ASU, NAU, or UA.

**Note:** Use this Program MAP as a guide to choose courses with your advisor and track progress towards milestones and completion of program. Work with an advisor to customize your plan to align with your specific career and/or transfer goals.

**Part-Time Students:** Plans can be modified to fit the need of part-time students by adding more semesters.

Student Name:	Advisor Name:
Student ID Number: 880	Date: