

Area of Interest: Business and Professional Industries

Certificate: Culinary Arts II

College Catalog: [2022-2023](#)



Program Location: Signal Peak & San Tan Campuses

Program Description: The Culinary Arts Certificate II provides training in basic and advanced culinary skills, concepts related to food sustainability, and culinary math and logistical skills necessary for planning events. Courses within this certificate are also requirements for the Culinary Arts AAS degree. This Certificate prepares students for entry level positions as cooks, chefs, or food service managers.

Contact Information: Amanda Potts (Faculty) amanda.potts@centralaz.edu **Advising:** bpi.advisor@centralaz.edu

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

Legend

Bold Course=Required Course Recommended Course (R) Stackable Certificate (SC)

AGEC Course list (Arizona General Education Curriculum) and other degree requirements.

Written Communication (WC)	Oral Communication (OC)	Arts/Humanities (AH)	Social/Behavioral Science (SB)
Lab Science (LS)	Mathematics (M)	Core Course (CC)	Elective (E)

Semester 1: New Students-Find your suggested starting point for [English/Reading & Math courses](#).

	COURSE	CREDITS	SEMESTER/GRADE	NOTES
CC	CUL105 Food Safety Foundations	1		
CC	CUL130 Culinary Principles & Applications I	3		
CC	CUL185 Catering Operations	2		
CC	CUL160 Baking & Pastry I	3		
CC	CUL170 Dining & Beverage Operations	2		
CC	NTR141 Nutrition & Wellness	4		
	Semester Credits:	15	Meet with your CAC advisor each semester!	

Semester 4

	COURSE	CREDITS	SEMESTER/GRADE	NOTES
CC	CUL230 Culinary Principles & Applications II	3		
CC	CUL125 Food Sustainability	1		
CC	CUL260 Baking & Pastry II	3		
CC	HRM103 Managing Food Service Operations	3		
	Semester Credits:	10	Finish strong-don't get distracted before finals!	
	Total Certificate Credits:	25		

Arizona Resident Tuition for 2022-2023 is \$50 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.

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: