



Culinary Arts Certificate

This one-year certificate program is designed for individuals seeking a career in or currently working in the food preparation industry. The program concentrates specifically on all aspects of food preparation, menu planning and dining room and dining room management necessary for success in a culinary occupation. Students acquire the knowledge necessary to work in food production, pastry/baking, guest services, food safety and sanitation, and management.

This program is taught in a hands-on kitchen/restaurant environment located in Englewood High School in Englewood, Colorado, and is limited to 10 students per year. This certificate program is filled on a first-come, first-served basis.

Written permission from the academic dean is required to register. Students must enroll in all 10 Culinary credits in the Fall, and in all 7 Culinary credits in the Spring.

Additional Costs: Uniform and textbooks at students' expense.

Required Courses

(27 credit hours)

Fall Courses

CUA121, Introduction to Food Production Principles and Practices	1 credit
CUA122, Introduction to Stocks, Soups and Sauces	1 credit
CUA123, Introduction to Garde Manger	1 credit
CUA157, Menu Planning	3 credits
CUA190, Dining Room Management	<u>4 credits</u>
	10 credits

Spring Classes

CUA131, Starches, Pastas, Casseroles and Grain Products	1 credit
CUA132, Center of the Plate: Meat	1 credit
CUA133, Center of the Plate: Poultry, Fish & Seafood	1 credit
CUA141, Baking: Principles and Ingredients	1 credit
CUA142, Basic Yeast-Raised Products and Quick Breads	1 credit
CUA143, Baking: Cakes, Pies, Pastries and Cookies	1 credit
CUA275, Special Topics	<u>1 credit</u>
	7 credits

Additional Required Classes:

MAR160, Customer Service	3 credits
ENG121, English Composition I	3 credits
MAT108, Technical Mathematics	<u>4 credits</u>
	10 credits

Total.....27 credit hours