

Culinary Arts Advanced Certificate

Fulltime, Fall Start

www.pima.edu/culinary-adv-cert

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.

Special Admissions Program: In order to be fully admitted to this program, you must fulfill the requirements listed on the program website. See the website or an advisor for details.

Title IV Financial Aid eligible: Yes

What can I do with this degree?

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

Academic options: Advance your skills by completing the Hospitality Leadership AAS degree.

CHOOSE YOUR COURSES WITH YOUR COLLEGE ADVISOR

Semester Pathway

This pathway is a suggested sequence of courses for your program of study. Work with an advisor to develop a unique pathway for you based on your placement recommendations, any prior college courses and your specific situation.

Semester 1 - Fall (Semester Total: 15 credits)

CUL 105: Food Service Nutrition and Sanitation (3 credits) – take in 1st 8 weeks

CUL 130: Hot Foods I (3 credits) – take in 2nd 8 weeks

CUL 140: Culinary Principles (3 credits) – take in 1st 8 weeks

CUL 150: Garde Manger (3 credits) – take in 2nd 8 weeks

CUL 160: Bakery and Pastry Production I (3 credits) – take in 2nd 8 weeks

Semester 2 - Spring (Semester Total: 16 credits)

CSA 100: Computer Literacy (1 credits) – take in 1st 8 weeks

CUL 101: Principles of Restaurant Operations (3 credits) – take in 1st 8 weeks

CUL 163: Sauces (3 credits) – take in 1st 8 weeks

CUL 170: Dining Room Operations (2 credits) – take in 2nd 8 weeks

CUL 174: From Garden to Table (3 credits) – take in 2nd 8 weeks

CUL 180: Food in History (3 credits) – take in 2nd 8 weeks

CUL 189: Culinary Arts Capstone I (1 credit) – take in 2nd 8 weeks

PROGRAM TOTAL: 31 credits

Program/Major/Concentration Codes: **CRTCULNRYART/RCC1**

Find more information about this program at:
www.pima.edu/culinary-adv-cert