

Culinary Arts Culinary Fundamentals Certificate

Fulltime, Fall Start

www.pima.edu/culinary-fund-cert

In Pima's Culinary Fundamentals Certificate courses, you will learn to solve problems, work as part of a team and communicate effectively. Courses focus on the basics of cold foods, hot foods, baking, nutrition, and safety and sanitation.

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 in such positions as a food preparation worker, short order cook, station cook, cook's helper, or assistant baker.

Academic options: Continue your studies by completing the advanced certificate program or Associate of Applied Science degree in Hospitality Leadership.

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: 16 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

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

PROGRAM TOTAL: 16 credits

Program/Major/Concentration Codes: **CRTCUF/CUF**

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