

Culinary Line Cook (STC-CU3)

Program Location: Gulf Shores Campus

Hospitality Management Division

Length: One Semester

This short-term certificate is designed to provide training and development of competencies for students to obtain and advance in a career in the hospitality and culinary industries. Courses comply with guidelines as set by the American Culinary Federation and will apply to an AAS or Certificate in Hospitality, Event Planning, Culinary and/or Pastry and Baking.

This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in this program will transfer to four-year institutions, this program is not designed to be a transfer program of study; therefore, it is not subject to the terms and conditions of Alabama Transfers state transfer and articulation reporting system.

Subject: Hospitality Management

Type: Short-Term Certificate

Semester One

Item #	Title	Credits
CUA 111	Foundations in Nutrition	3
CUA 115	Advanced Food Preparation	3
CUA 205	Intro to Garde Manger	3
CUA 213	Food Purchasing and Cost Control	3
	PAS 173 or PAS 208	3
	Total credits:	15