



CULINARY ARTS

Certificate

Program Locations: Gulf Shores Campus

Division Length: Three Semesters

This program is designed to produce management personnel for the culinary arts/hospitality industry.

AREA I: Written Composition	3 Total Hours
ENG 101 – English Composition I	3
AREA II: Humanities and Fine Arts	3 Total Hours
Choose one of the following: SPH 106 – Fundamentals of Oral Communication SPH 107 – Fundamentals of Public Speaking	3
AREA III: Natural Sciences and Mathematics	6 Total Hours
CIS 146 – Microcomputer Application	3
Choose one of the following: MTH 100 – Intermediate College Algebra MTH 116 – Mathematical Applications	3
AREA IV: History, Social, and Behavioral Sciences	0 Total Hours
AREA V: Pre-Professional, Major, and Elective Courses	36 Total Hours
CUA 101 – Orientation to Hospitality Profession	3
CUA 111 – Foundations in Nutrition	3
CUA 115 – Advanced Food Preparation	3
CUA 116 – Sanitation and Safety	3
CUA 125 – Food Preparation	5
CUA 205 – Introduction to Garde Manger	3
PAS 100 – Fundamentals of Baking	4
CUA Electives: Choose two from the following: CUA 102 – Catering CUA 123 – Applied Quantity Cooking CUA 181 – Special Topics in CUA CUA 182 – Special Topics in CUA CUA 183 – Culinary Sculpture CUA 201 – Meat Preparation and Processing CUA 203 – Stocks and Sauces CUA 214 – International Cuisine CUA 215 – Regional Cuisines of the Americas CUA 275 – Modern Cooking Techniques	6
HMM or HSM Electives: Choose one from the following: HMM 106 – Beverage Selection HMM 241 – Restaurant Service Management I HMM 260 – Human Resource Management HSM 201 – Event Planning & Management	3
PAS Elective: Choose one from the following: PAS 173 – Pastries I PAS 208 Advanced Baking	3
Total Hours	48 SH