



CULINARY LINE COOK

Short-Term Certificate STC-CU3

Program Locations: Gulf Shores Campus

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 STARS.

AREA V: Pre-Professional, Major, and Elective Courses	15 Total Hours
CUA 111 – Foundations in Nutrition	3
CUA 115 – Advanced Food Preparation	3
CUA 205 – Introduction to Garde Manger	3
CUA 213 – Food Purchasing and Cost Control	3
PAS 173 – Pastries I or PAS 208 – Advanced Baking	3
Total Hours	15 SH