



CULINARY ARTS
Certificate – CER CUA

Program Locations: Gulf Shores Campus

Division Length: Three Semesters

This program is designed to produce management personnel for the culinary arts/hospitality industry. The Culinary Arts Certificate program is designed to provide training and development of competencies for students enrolled in the program to comply with guidelines as set by the American Culinary Federation.

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.

AREA I: Written Composition	3 Total Hours
ENG 101 – English Composition I	3
AREA II: Humanities and Fine Arts	0 Total Hours
	0
AREA III: Natural Sciences and Mathematics	6-7 Total Hours
Choose one of the following: MTH 100 – Intermediate College Algebra or Higher MTH 116 – Mathematical Applications	3
Math, Computer Science or Science Elective: Choose one of the following BIO 101 – Introduction to Biology I BIO 102 – Introduction to Biology II BIO 103 – Principles of Biology I CHM 104 – Introduction to Inorganic Chemistry CHM 111 – College Chemistry I CHM 112 – College Chemistry II CIS 146 – Microcomputer Applications MTH 100 – Intermediate College Algebra MTH 110 – Finite Mathematics MTH 112 – Precalculus Algebra MTH 113 – Precalculus Trigonometry MTH 115 – Precalculus Algebra and Trigonometry MTH 116 – Mathematical Applications PHS 111 – Physical Science I PHS 112 – Physical Science II PHY 120 – Introduction to Physics PHY 201 – General Physics I with Trigonometry PHY 202 – General Physics II with Trigonometry	3-4
AREA IV: History, Social, and Behavioral Sciences	0 Total Hours
	0
AREA V: Pre-Professional, Major, and Elective Courses	29 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 204 – Foundations of Baking	3
CUA Electives: Choose two from the following: CUA 102 – Catering CUA 203 – Stocks and Sauces	6

CUA 182 – Special Topics in CUA CUA 183 – Culinary Sculpture CUA 201 – Meat Preparation and Processing	CUA 214 – International Cuisine CUA 215 – Regional Cuisines of the Americas CUA 275 – Modern Cooking Techniques	
Total Hours		38-39 SH