

## Culinary Art Certificate I and Culinary Art Certificate II

The Culinary Arts Certificate Program is designed to provide graduates with the necessary skills and knowledge to become gainfully employed in the Culinary Arts field at the entry level. Graduates of the program will have fundamental culinary knowledge, the national food handler's certification ServSafe, and technical skills necessary to succeed in the field.

The Certificate outcomes include:

1. Identify Safety & Sanitation culinary principles.
2. Recognize the appropriate terminology and equipment used in the culinary arts field.
3. Summarize professional cooking knowledge, concepts, and methods.
4. Describe effective communication skills using teamwork in the feed service industry.

### Culinary Art Certificate I

General Education	General Education Category	Course Requirement	Credits Required
	Tohono O'odham Himdag	HIS 122 Tohono O'odham History and Culture	3
		THO 101 Elementary Tohono O'odham	4
	English Composition	WRT 101 Writing I	3
	Biological Sciences	BIO 127N Human Nutrition and Biology	4
<b>Total General Education Credits</b>			<b>14</b>

Core Requirements	Core Courses		
	CUA 110 Food Safety and Sanitation		3
	CUA 120 Culinary Math		2
	CUA 125 Professional Cooking I		4
	<b>Total Core Credits</b>		<b>9</b>
<b>Total Credits for Certificate</b>			<b>23</b>

### Culinary Art Certificate II (Prerequisite: Completion of Culinary Art Certificate I)

General Education	General Education Category	Course Requirement	Credits Required
	English Composition	WRT 102 Writing II	3
	Computer Science	CIS 100 Introduction to Computers	3
	<b>Total General Education Credits</b>		<b>6</b>

Core Requirements	Core Courses		
	CUA 210 ServSafe		3
	CUA 220 Professional Cooking II		4
	CUA 230 Indigenous and Sustainable Foods		3
	CUA 235 Baking & Pastry I		3
	CUA 240 Culinary Arts Nutrition		3
<b>Total Core Credits</b>		<b>16</b>	
<b>Total Credits for Certificate</b>			<b>23</b>