



# Career and College Promise

## Culinary Arts – Certified Fundamentals Cook (C55150-C2)

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Course Code	Course Name	Credit Hours
CUL 110	Sanitation and Safety	2.0
CUL 112	Nutrition for Foodservice	3.0
CUL 140	Culinary Skills I	5.0
CUL 140A	Culinary Skills I – Lab	1.0
HRM 220	Cost Control-Food & Beverage	3.0
WBL 111	Work Based Learning I	1.0
	<b>Total Credit Hours</b>	<b>15.0</b>

### Eligibility Requirements

To be eligible for enrollment, a high school student must meet the following criteria:

**-Students must meet benchmark assessment requirements in all areas of English, Reading and Math before eligible to register for CUL courses.**

**-Students will need to attend a mandatory Culinary Orientation once they have registered for classes.**

**-\*Students are responsible for the cost of uniforms and a tool kit for classes can total about \$600.**

For specific questions, contact the program chair at 704.330.6785 or the Hospitality Education Division at 704.330.6721.