

Culinary Arts

Culinary Skills (C55150-C1)

Total Pathway Credit hours: 14

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. To see how this connects with the full degree, review the [program's page](#).

Job Ready: Students who have earned this certificate are employable as a prep cook, pantry cook, banquet cook, level 1 cook and any entry level kitchen position.

Prefix/Course	Credits	Pre-Requisite	Semester Usually Offered	Transfer Course?
CUL 110 – Sanitation and Safety	2		Fall Spring	No
CUL 140 – Culinary Skills I	5	CUL 110 & CUL140A	Fall Spring	No
CUL 140A – Culinary Skills I Lab*	1	CUL 110 & CUL140	Fall Spring	No
CUL 240 – Culinary Skills II	5	CUL 140 & CUL240A	Fall Spring	No
CUL 240A – Culinary Skills II Lab*	1	CUL 140 & CUL240	Fall Spring	No

*students must be 16 years of age to take lab classes due to OSHA requirements

Eligibility Requirements

Juniors and Seniors:

- Have an unweighted GPA of 2.8 or greater, Benchmark test scores, or the recommendation of the high school principal or their designee

Freshmen and Sophomores:

- Some High Schools may grant permission; however, different eligibility criteria apply. Please view criteria on our [website](#) under the eligibility criteria for Career and Technical Pathways.