

Culinary Arts - Certificate of Achievement

+If you have completed coursework at another college and/or are starting in a semester other than a Fall term, please follow up with the Counseling Department to determine if this sequence is appropriate for your academic and career goals.

Program Description: The Culinary Arts program is designed to prepare students for careers in the culinary field. The design of the program is balanced between developing the culinary tactile skills of food preparation and the management qualities necessary for career growth. The program will focus on cooking skills development, problem solving, and challenging students to critically evaluate the strengths and weaknesses of culinary operations and identify entrepreneurial approaches to operations.

Program SLO: Students will be able to demonstrate proficiency in the core skills and knowledge required for employment in the food industry.

Important Information: For students interested in earning an Associate's degree and/or transfer, please follow up with the Counseling Office for additional information @ <https://www.canyons.edu/counseling> or (661)362-3288/(661)362-3811.

Major courses are sequenced and **BOLDED** based on recommendations by the [Culinary Arts Department](#)

First Semester (1-9 units minimum) FA = Fall; WI = Winter; SP = Spring; SU = Summer

Course	Title	Units	Major Courses
First 8 Weeks of Term			
CULARTS 050	Knife Skills (FA, WI, SP, SU)	2	Major
CULARTS 055	Culinary Safety and Sanitation (FA, WI, SP, SU)	1	Major
Second 8 Weeks of Term			
CULARTS 121	Culinary Fundamentals I (FA, SP, SU)	3	Major
CULARTS 127	Principles of Baking I (FA, WI, SP, SU)	3	Major
		Term Total:	9

Second Semester (10 -24units minimum)

Course	Title	Units	Major Courses
First 8 Weeks of Term			
CULARTS 123	Culinary Fundamentals II (FA, SP)	3	Major
CULARTS 125	Principles of Garde Manger I (FA, SP, SU)	3	Major
Second 8 Weeks of Term			
CULARTS 132	Culinary Fundamentals II (FA, SP)	3	Major
CULARTS 134	ICUE Café Production (SP)	4	Major
CULARTS 150	Food Service Cost and Controls (FA, SP)	2	Major
		Term Total:	15

Third Semester (25-33.5 units minimum)

Course	Title	Units	Major Courses
First 8 Weeks of Term			
CULARTS 135	Catering (FA)	3	Major
CULARTS 136	ICUE Front of the House Service (FA, SP)	3	Major
Second 8 Weeks of Term			
Group 1 Course	Choose one course from Group 1 below (FA, SP)	2.5-4	Major Elective
Full Semester Course			
CWE 186CULA or CWE 188CULA	Cooperative Work Experience Education Internship Culinary (FA, WI, SP, SU)	1-4	Major (Need at least 1 unit of Internship)
		Term Total:	9.5-14

Total Units: 33.5 to 35+

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Group 1 – Choose one course from the following:

CULARTS 128	Principles of Baking II (FA, SP)	3
CULARTS 133	International Cuisine (FA)	2.5
CULARTS 138	ICUE Café Production II (FA)	4

Counseling Resources

Culinary Arts & Wine Studies Program: <https://www.canyons.edu/academics/culinary/index.php>

Counseling Department: <https://www.canyons.edu/student-services/counseling/index.php>

Internship Program: <https://www.canyons.edu/student-services/internships/index.php>

Campus Alliances: <https://www.canyons.edu/administration/ie2/equity/alliances.php>

Petition for Certificate of Achievement: Petitions are due in the fall/spring/summer term you will complete the requirements and may be submitted before your last term or up until the final day of the term. The petition form must be reviewed with a counselor and may be found here:

https://www.canyons.edu/_resources/documents/student-services/admissions/Petition_for_Associate_Degree_and_Certificate_of_Achievement.pdf

Career Resources

Culinary Arts Career Tree: <https://www.canyons.edu/academics/culinary/careertree/careertree-culinary.php>

California Career Zone: www.cacareerzone.org

O*Net Online: www.onetonline.org

Bureau of Labor and Statistics: www.bls.gov