



Career Start
PIKES PEAK COMMUNITY COLLEGE

Culinary Arts

This one to two-year program prepares students for positions in the food service industry. Students learn food sanitation, preparation and purchasing, as well as an introduction to restaurant management. Upon successful completion of Culinary Arts I, students earn the ServSafe Certification.

Students who successfully complete our Career Start program, will earn credit toward certificates and/or an Associates of Applied Science (AAS) degree at PPCC.

Desirable skills and aptitudes:

Basic math and communication skills.

Career Options Include:

- Chef
- Caterer
- Baker
- Server
- Restaurant Host/ Hostess



Program Information

Potential courses may include:

YEAR ONE

- CUA100 Culinary Program Fundamentals (3)
- CUA101 Food Safety & Sanitation (2)
- CUA104 Introduction to Baking (4)
- CUA105 Food Service Concepts & Management Skills (3)
- CUA125 Introduction to Foods (4)
- CUA156 Nutrition (3)

Total credits year one: 19

YEAR TWO

- CUA127 Soups, Sauces & Consommés (3)
- CUA129 Center of the Plate (4)
- CUA138 Food & Beverage Service (2)
- CUA154 Introduction to Business Catering (3)
- CUA262 Purchasing for the Hospitality Industry (3)

Total credits year two: 15

For more information on Career Start please visit

www.ppcc.edu/Career-Start

or call 719.502.3111