



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.

Credential Opportunities:

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

ServSafe Certification

Desirable skills and aptitudes:

Basic math and communication skills.

Career Opportunities:

Chef

Caterer

Baker

Server Restaurant Host/Hostess

Regional Job Openings:

1855 jobs posted in Pikes Peak region*

*Lightcast Economic Data, Dec. 2023 – Nov. 2024

Courses Include:

1st Year

Fall Semester

CUA 1000 Culinary Program Fundamentals (3)

CUA 1001 Food Safety & Sanitation (2)

CUA 1045 Introduction to Baking (4)

Spring Semester

CUA 1005 Food Service Concepts & Management Skills (3)

CUA 1056 Nutrition (3)

CUA 1025 Introduction to Foods (4)

2nd Year

Fall Semester

BUS 1015 Introduction to Business (3)

CUA 1027 Soups, Sauces and Consommés (3)

CUA 1054 Introduction to the Business of Catering (3)

Spring Semester

CUA 1029 Center of the Plate (4)

CUA 1038 Food & Beverage Service (2)

CUA 2062 Purchasing for Hospitality Industry (3)