

CULINARY ARTS

This one or 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 toward certificates
and an Associates of Applied Science (AAS)
degree at PPSC as well as
The National ServSafe Certification

Desirable skills and aptitudes:

Basic math and communication skills.

Career Opportunities:

Chef

Caterer

Baker

Server Restaurant Host/Hostess

Courses May Include:

CUA1000 Culinary Program Fundamentals (3)

CUA1000 Food Safety & Sanitation (2)

CUA1045 Introduction to Baking (4)

CUA1005 Food Service Concepts & Management Skills (3)

CUA1056 Nutrition for the Hospitality Industry (3)

CUA1038 Food and Beverage Service (2)

CUA2062 Purchasing for the Hospitality Industry

CUA1025 Introduction to Foods

CUA1027 Soups, Sauces & Consumes (3)

CUA1054 Introduction to the Business of Catering (3)

CUA1029 Center of the Plate (4)