

Culinary Arts (CUA)

Associate of Applied Science



Is Culinary Arts Right For You?

Why a Culinary Arts Degree?

Culinary Arts continues to be one of the fastest growing career fields in the world. This provides the opportunity to travel and work in a variety of settings, and to experience new cultures and cuisines.

The culinary profession is a field different from most others, it is fast-paced, high energy and creative.

The traits necessary to become a culinarian are dedication, endurance, ambition and the desire to serve people.

Graduates of this program are prepared to enter the culinary field trained in the basic skills necessary to be successful in a professional cooking environment.

Job opportunities for our graduates include:

Restaurants

Hotels

Assisted living facilities

Hospitals

Government agencies

Cruise ships

Private chefs

Degree & Certificate Programs

- Baking & Pastry
- Baking Skills
- Food Service Management

Future Career Prospects

A Pikes Peak State College Associates Degree or Certificate will set you apart and prepare you for a successful career working towards management in the culinary arts field. You may start your career as:

Line Cook - Pastry Cook - Nutrition Aide - Station Supervisor

For more career information, visit:

The [Colorado Department of Labor Market Analyst](#) webpage.

[O*Net Employment Summary Report for Restaurant Cooks](#)

The Culinary Arts program will allow students to become proficient in the skills necessary to succeed. Students will gain

experience in:

- Culinary Arts: Garde Manger - Advanced Line - Soups & Sauces
- Baking: Individual & Fancy Desserts, Wedding Cakes, Confections.
- Sustainability and Dietary Cuisine: Nutrition - Sustainable Food Service Operations - Vegetarian & Dietary Cuisine
- Food Service Management: Supervision - Purchasing - Legal Aspects

Students & Faculty

The Culinary Arts program has more than 1,500 graduates working in all 50 states and around the world.

Program Alumni have:

Appeared on the Food Network
Starred in their own cooking shows
Served as private chefs to celebrities
Worked as Corporate chefs in Las Vegas

Each of our instructors have over 15 years of experience.

4 Certified Executive Chefs
1 Certified Culinary Educator
2 Certified Executive Pastry Chefs.

Associate of Applied Science (AAS)

Culinary Arts

Semester 1 Fall (Class & Credit Hours)	Semester 2 Spring (Class & Credit Hours)
CUA 1000 Culinary Program Fundamentals (3)	ENG 1031 Technical Writing (3)
CIS 1018 Introduction to PC Applications or CSC 1005 Computer Literacy (3)	CUA 1025 Introduction to Foods 4)
CUA 1001 Food Safety and Sanitation (2)	CUA 1045 Introduction to Baking (4)
CUA 1056 Nutrition/Hospitality Professional (3)	BUS 1015 Introduction to Business (3)
CUA 1005 Food Service Concepts (3)	CUA 2062 Purchasing/Hospitality Industry (3)
Total 14 Credits	Total 17 Credits
Semester 3 Fall (Class & Credit Hours)	Semester 4 Spring (Class & Credit Hours)
MAT 1160 Financial Mathematics (3)	PSY 1005 Psychology & Workplace Relationships (3)
CUA 1027 Soups, Sauces, and Consommés (3)	CUA 1052 Individual Fancy Dessert Production (3)
CUA 1050 Baking: Decorating/Presentation (3)	CUA 1054 Introduction to Business of Catering (3)
CUA 1051 Baking: Intermediate Bread Preparation (3)	CUA 1061 Advanced Cake Decorating– Wedding (2)
CUA 1053 Confectionaries & Petit Fours (3)	CUA 2036 Advanced Baking (2)
Total 15 Credits	Total 13 Credits

Talk to a program advisor today:

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