



## *Culinary Arts*

The Culinary Arts program offers a 48 credit technical certificate that prepares students to serve under the supervision of chefs and other culinary professionals. Instruction includes culinary math, food safety and sanitation, use and care of equipment as well as food preparation and cooking skills. Students will develop other essential skills including baking, purchasing, menu planning along with an introduction to restaurant supervision and management as well as the exploration of international cuisines. Upon graduation students will have the skills and confidence to be a productive member of any restaurant team.

Full time students can complete the program in one calendar year. Part time, including high school students, can complete the program in four semesters. Students who successfully complete the program may be eligible to complete their associate's degree at Washburn University.



The program consists of the following courses:

- Culinary Math
- Sanitation
- Basic Cooking Principles
- Food Prep I
- Food Prep II
- Food Prep III
- Food Prep IV
- Baking Principles 1
- Baking Principles II
- Basic Management Skills
- Workplace Skills
- International Cuisine
- Professional Cooking OJT

*For more program, enrollment, and course schedule information please contact Student Services.  
Financial Aid is available to those who qualify.*

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