## CULINARY ARTS C.A.S.

## Tom Campbell, Director

The Bureau of Labor Statistics indicates that the hospitality field is America's number one retail employer and predicts its growth will increase 30 percent over the next two years. Students entering the Culinary Arts Certificate program or Food Service Management degree program prepare for careers in the hospitality industry. Students develop the skills needed to then seek employment in hotels, restaurants, resorts, casinos, clubs, catering, and corporate dining. Culinary careers encompass hospitality management, sales, product development, and entrepreneurship

To meet the growing demand of the hospitality industry, two program options are available. Students may earn a Culinary Arts Certificate of Applied Science or a Food Service Management Associate of Applied Science degree.

The Culinary Arts certificate program is three semesters and provides an introduction to the field of culinary arts. Students prepare for an entry level position in the expanding and challenging food service industry. This program incorporates comprehensive hands-on learning experiences complemented by supportive courses designed to prepare students for a wide range of career opportunities. This program also allows for a seamless transition into the Food Service Management degree.

## Certificate of Applied Science - Culinary Arts

## Missoula College

Degree Specific Credits: 44

Required Cumulative GPA: 2.0
Catalog Year: 2017-2018
Note: See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

## Summary

| CAS Culinary Arts Certificate | 44 |
| :--- | :--- |
| Total Hours | 44 |

## CAS Culinary Arts Certificate

Rule: All courses required.

| CAPP 120 | Introduction to Computers | 3 |
| :--- | :--- | :--- |
| COMX 115S | Introduction to Interpersonal | 3 |
|  | Communications | 5 |
| CULA 101 | Introduction to Food Service | 2 |
| CULA 105 | Food Service Sanitation | 3 |
| CULA 156 | Dining Room Procedures | 3 |
| CULA 157 | Pantry \& Garde Manger | 4 |
| CULA 158 | Short Order Cookery | 3 |
| CULA 160 | Soups, Stocks, \& Sauces | 3 |


| CULA 165 | Baking \& Pastry | 3 |
| :--- | :--- | ---: |
| CULA 210 | Nutritional Cooking | 3 |
| M 105 | Contemporary Mathematics | 3 |
| PSYX 100S | Intro to Psychology | 3 |
| WRIT 121 | Intro to Technical Writing | 3 |
| Total Hours |  | 44 |

Minimum Required Grade: C-

