

Culinary Arts

The Culinary Arts curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full-service restaurants, hotels, resorts, clubs, catering operations, contract foodservice, and healthcare facilities.

Students are provided theoretical knowledge/practical applications to acquire critical competencies for industry demands, including environmental stewardship, operational efficiencies, and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities, including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or food service manager.

For specific information about potential positions and wages in culinary arts employment, visit the Central Piedmont Career Coach website.

Culinary Arts (A55150)

Degree Awarded

The Associate in Applied Science degree – Culinary Arts is awarded by the college upon completing this program.

Admissions

- Complete an admissions application to Central Piedmont.
- Submit an official high school diploma as well as college transcripts to the Admissions, Records & Registration.
- Complete all necessary developmental studies courses before beginning CUL, HRM, and BPA prefix courses.
- Consult with an academic advisor regarding course placement after placement testing.
- Consult with Culinary Arts Program Chair by calling 704.330.6341 before course registration.
- Many courses have prerequisites or co-requisites; check the Courses section for details.
- Students must have a CUL, HRM, or BPA program code.

Notes

- Progression in this program is dependent upon a score of “C” or better in all courses with CUL, HRM, and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

The Culinary Arts program is in the Education & Training Division. For more information, contact the Program Chair at 704.330.6341 or the Education & Training Division at 704.330.6721, extension 6341.

General Education Requirements

| | | |
|--------------------------------------|-----------------------------------|-----|
| ENG 111 | Writing and Inquiry | 3.0 |
| ENG 114 | Professional Research & Reporting | 3.0 |
| Select 3 credits from the following: | | 3.0 |

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| MAT 110 | Mathematical Measurement and Literacy | |
| MAT 121 | Algebra/Trigonometry I | |
| MAT 143 | Quantitative Literacy | |
| MAT 152 | Statistical Methods I | |
| MAT 171 | Precalculus Algebra | |
| MAT 271 | Calculus I | |
| Select 3 credits from the following: | | 3.0 |
| ART 111 | Art Appreciation | |
| ART 114 | Art History Survey I | |
| ART 115 | Art History Survey II | |
| DRA 111 | Theatre Appreciation | |
| HUM 120 | Cultural Studies | |
| HUM 130 | Myth in Human Culture | |
| MUS 110 | Music Appreciation | |
| MUS 112 | Introduction to Jazz | |
| PHI 215 | Philosophical Issues | |
| PHI 240 | Introduction to Ethics | |
| REL 110 | World Religions | |
| Select 3 credits from the following: | | 3.0 |
| ECO 251 | Principles of Microeconomics | |
| ECO 252 | Principles of Macroeconomics | |
| HIS 111 | World Civilizations I | |
| HIS 112 | World Civilizations II | |
| HIS 131 | American History I | |
| HIS 132 | American History II | |
| POL 120 | American Government | |
| PSY 150 | General Psychology | |
| SOC 210 | Introduction to Sociology | |

Major Requirements

| | | |
|----------|---------------------------------------|-----|
| CUL 110 | Sanitation and Safety | 2.0 |
| CUL 111 | Success in Hospitality Studies | 1.0 |
| CUL 112 | Nutrition for Foodservice | 3.0 |
| CUL 130 | Menu Design | 2.0 |
| CUL 135 | Food and Beverage Service | 2.0 |
| CUL 135A | Food and Beverage Service Lab | 1.0 |
| CUL 140 | Culinary Skills I | 5.0 |
| CUL 140A | Culinary Skills I Lab | 1.0 |
| CUL 240 | Culinary Skills II | 5.0 |
| CUL 240A | Culinary Skills II Lab | 1.0 |
| CUL 160 | Baking I | 3.0 |
| CUL 160A | Baking I Lab | 1.0 |
| CUL 260 | Baking II | 3.0 |
| CUL 260A | Baking II Lab | 1.0 |
| CUL 170 | Garde Manger I | 3.0 |
| CUL 170A | Garde Manger I Lab | 1.0 |
| CUL 270 | Garde Manger II | 3.0 |
| CUL 270A | Garde Manger II Lab | 1.0 |
| CUL 230 | Global Cuisines | 5.0 |
| CUL 230A | Global Cuisines Lab | 1.0 |
| HRM 245 | Human Resource Management-Hospitality | 3.0 |
| HRM 220 | Cost Control-Food and Beverage | 3.0 |
| CUL 273 | Career Development | 1.0 |

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| WBL 112 | Work-Based Learning I | 2.0 |
| Select 2-5 credits of the following: | | 2.0 |
| CUL 150 | Food Science | |
| CUL 283 | Farm-To-Table | |
| CUL 285 | Competition Fundamentals | |
| Total Credits | | 71 |

No diplomas are offered in Culinary Arts.

Culinary Arts Certificate (C55150)

The following certificates are available:

- Culinary Arts Certificate Specialization in Culinary Skills (C55150-C1) (p. 2)
- Culinary Arts Certificate Specialization in Certified Fundamentals Cook (C55150-C2) (p. 2)
- Culinary Arts Certificate Specialization in Baking (C55150-C3) (p. 2)
- Culinary Arts Certificate Specialization in Cold Foods (C55150-C4) (p. 2)
- Culinary Arts Certificate Specialization in Sustainable Food Systems and AgriTourism (C55150-C6) (p. 3)
- Culinary Arts Certificate Specialization in Culinary Arts (C55150-C7) (p. 3)

Culinary Arts Certificate Specialization in Culinary Skills (C55150-C1)

These certificates are designed for those students wanting basic training in Culinary Arts. Certificates are “stackable” credentials and can be counted toward completion of an associate degree in Culinary Arts.

Admissions

- Complete a Central Piedmont Admissions Form.
- Submit an official high school diploma, as well as college transcripts, to Central Piedmont Student Records.
- Complete all necessary developmental studies courses prior to beginning CUL, HRM and BPA prefix courses.
- Make an appointment and meet with an academic advisor.
- Make an appointment and meet with the Culinary Arts Program Chair by calling 704.330.6341.
- Many courses have prerequisites or co-requisites; Check the Courses section for details.
- Students must have a CUL, HRM or BPA program code.

Notes

- Progression in this program is dependent upon a score of “C” or better in all courses with CUL, HRM and BPA prefixes.
- All CUL and BPA lab classes require student accident medical insurance.

Contact Information

The Culinary Arts program is in the Education & Training Division. For more information, contact the program chair at 704.330.6341 or the Education & Training Division at 704.330.6721.

Major Requirements

| | | |
|---------|-----------------------|-----|
| CUL 110 | Sanitation and Safety | 2.0 |
|---------|-----------------------|-----|

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|---------------|------------------------|-----|
| CUL 140 | Culinary Skills I | 5.0 |
| CUL 140A | Culinary Skills I Lab | 1.0 |
| CUL 240 | Culinary Skills II | 5.0 |
| CUL 240A | Culinary Skills II Lab | 1.0 |
| Total Credits | | 14 |

Culinary Arts Certificate Specialization in Certified Fundamentals Cook (C55150-C2)

This certificate qualifies students for CFC designation from the American Culinary Federation.

Major Requirements

| | | |
|---------------|--------------------------------|-----|
| CUL 110 | Sanitation and Safety | 2.0 |
| CUL 112 | Nutrition for Foodservice | 3.0 |
| HRM 220 | Cost Control-Food and Beverage | 3.0 |
| CUL 140 | Culinary Skills I | 5.0 |
| CUL 140A | Culinary Skills I Lab | 1.0 |
| Total Credits | | 14 |

Culinary Arts Certificate Specialization in Baking (C55150-C3)

This certificate will appeal to students seeking entry level positions in a bakery.

Major Requirements

| | | |
|---------------|-----------------------|-----|
| CUL 110 | Sanitation and Safety | 2.0 |
| CUL 140 | Culinary Skills I | 5.0 |
| CUL 140A | Culinary Skills I Lab | 1.0 |
| CUL 160 | Baking I | 3.0 |
| CUL 160A | Baking I Lab | 1.0 |
| CUL 260 | Baking II | 3.0 |
| CUL 260A | Baking II Lab | 1.0 |
| Total Credits | | 16 |

Culinary Arts Certificate Specialization in Cold Foods (C55150-C4)

This certificate will appeal to students seeking entry-level Garde Manger positions in a restaurant, hotel, or club.

Major Requirements

| | | |
|---------------|-----------------------|-----|
| CUL 110 | Sanitation and Safety | 2.0 |
| CUL 140 | Culinary Skills I | 5.0 |
| CUL 140A | Culinary Skills I Lab | 1.0 |
| CUL 170 | Garde Manger I | 3.0 |
| CUL 170A | Garde Manger I Lab | 1.0 |
| CUL 270 | Garde Manger II | 3.0 |
| CUL 270A | Garde Manger II Lab | 1.0 |
| Total Credits | | 16 |

Culinary Arts Certificate Specialization in Sustainable Food Systems and AgriTourism (C55150-C6)

This certificate is for students interested in the farm-to-table movement and those who want to grow foods to sell to foodservice establishments.

**C55150C2 is a prerequisite for this certificate.

Major Requirements

| | | |
|---------------|---|-----|
| HRM 110 | Introduction to Hospitality and Tourism | 3.0 |
| HOR 142 | Fruit & Vegetable Production | 2.0 |
| SST 110 | Introduction to Sustainability | 3.0 |
| BUS 230 | Small Business Management | 3.0 |
| CUL 283 | Farm-To-Table | 5.0 |
| Total Credits | | 16 |

Culinary Arts Certificate Specialization in Culinary Arts (C55150-C7)

Major Requirements

| | | |
|---------------|--------------------------|-----|
| CUL 110 | Sanitation and Safety | 2.0 |
| CUL 130 | Menu Design | 2.0 |
| CUL 140 | Culinary Skills I | 5.0 |
| CUL 140A | Culinary Skills I Lab | 1.0 |
| CUL 285 | Competition Fundamentals | 3.0 |
| Total Credits | | 13 |