

a great  
**place**  
to start for



# CULINARY ARTS

The two semester program will introduce students to the fundamentals of cooking and baking techniques, food properties, nutrition, and basic kitchen management. Safety is emphasized throughout the course regarding food sanitation, proper equipment usage, safe-serving techniques, customer and employee safety, and kitchen sanitation.

Students will practice recipes, create their own food and baking recipes, and incorporate their concepts and skills into real-world customer events. Students will be introduced to business components, food preparation knowledge, and skills necessary for success in a variety of culinary arts careers. Catering activities, field trips and CTSO opportunities provide additional connection to career-related experiences.

## The following certificate may be earned:

Culinary Arts

### Culinary Arts Certificate

**Certificate length:** 2 Semesters

#### Courses required for this certificate:

CUA 100 Culinary Program Fundamentals  
CUA 101 Food Safety and Sanitation  
CUA 156 Nutrition/ Hospitality Prof  
CUA 159 Buffet Planning & Production  
CUA 154 Intro to Business of Catering  
CUA 121 Intro Food Pdn Prin/Practices  
CUA 122 Intro to Stocks, Soups and Sauces  
CUA 123 Introduction to Garde Manger  
CUA 124 Vege Prep & Breakfast Cookery  
CUA 131 Starch/Pasta/Casserole/Grain  
CUA 132 Center of the Plate: Meat  
CUA 133 Ctr Plate Poultry/Fish/Seafood  
CUA 141 Baking: Principles/Ingredients  
CUA 142 Basic Yeast-Raised Quick Breads  
CUA 143 Baking:Cake/Pies/Pastry/Cookie  
CUA 191 Front of the House Planning  
CUA 245 International Cuisine  
CUA 157 Menu Planning  
CUA 269 Dietary Baking

#### Culinary Arts Certificate Total:

Total: Clock Hours: 600 Credit Hours: 30

Please visit [www.pickenstech.org](http://www.pickenstech.org) to view our catalog online for course description

## Estimated Cost

### Tuition\*\*/Credit Hour Fee:

<b>Semester 1:</b> \$1,722.00(Tuition)	<b>Semester 2:</b> \$1,968.00(Tuition)
<u>\$190.00(Credit Hour)</u>	<u>\$210.00(Credit Hour)</u>
\$1,912.00	\$2,178.00

**Program charges:** \$500.00/semester\*

**Student ID:** \$10.00/yearly

**CTSO Charge:** \$20.00/yearly

**Books:** \$138.00 (plus tax)

### Estimated Total:

**Culinary Arts Certificate:** \$5,258.00 (plus tax)

*Students will be required to pay the program charge each semester they attend\*  
Based on Colorado Resident In-state tuition\*\**

*Additional costs may apply. All books, kits & supply costs are estimated. Cost, information, and classes are subject to change at any time.*

*This certificate is eligible for Financial Aid. You may begin the Financial Aid process by completing your Free Application for Federal Aid (FAFSA) at [www.FAFSA.ed.gov](http://www.FAFSA.ed.gov). If you have further questions, please call (303)344-4910, ext 27797.*

## Class Hours

7:50-10:40 am, M, T, W, Th, F

OR

12:05-2:55 pm, M, T, W, Th, F

**PICKENS**  
TECHNICAL COLLEGE  
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Cost and information revised **October 2020**