

a Great
place
to start ^{for}

CULINARY ARTS



education that works!

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 Certificate

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 Veg 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
CUA 100 Culinary Program Fundamentals

Culinary Arts Certificate Total:

Total: Clock Hours: 600 Credit Hours: 30



Education That Works.

500 Airport Blvd, Aurora, CO 80011 • www.pickenstech.org • (303)344-4910

Cost and information revised June, 2018 and subject to change

Class hours

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

OR

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

Estimated cost

Tuition**/Credit Hour Fee:

Semester 1: \$1,740.00(Tuition)

\$200.00(Credit Hour Fee)

\$1,940.00

Semester 2: \$1,740.00(Tuition)

\$200.00(Credit Hour Fee)

\$1,940.00

Program charges: \$500.00/semester*

Student ID: \$10.00/yearly

CTSO Charge: \$20.00/yearly

Culinary Art Kit: \$400.00 (plus tax)

Books: \$106.00 (plus tax)

ServSafe Food Handlers Exam: \$50.00

ServSafe Food Allergens Exam: \$22.00

Estimated Total: \$5,488.00 (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. Please contact our Registration Department (303)344-4910, ext 27797.

The Culinary Arts program is eligible for Financial Aid. You may begin the Financial Aid process by completing your Free Application for Federal Aid (FAFSA) at www.FASFA.ed.gov. If you have further questions, please call (303)344-4910, ext 27797.