

School of Business & Information Technology

Professional Cooking

Professional cooking is an excellent field for students seeking a challenging career in a rapidly growing culinary and hospitality industry. The program focuses on helping students acquire a solid foundation in cooking and developing those skills into creative and artistic menu creations. In three terms, students have the opportunity to acquire knowledge in knife skills, various cooking techniques, and regional and global cuisines.

Employment opportunities are available in restaurants, resorts, schools, retirement homes, hospitals, cruise ships, bed and breakfasts, catering companies, convention centers and other areas.



Students will gain skills in:

- Cooking Techniques
- Cold Food Preparation
- Breakfast and Lunch Service
- Buffet and A la carte'
- Stocks and Sauces
- Regional/Global Cuisines
- Dining Room Serving
- Safety and Sanitation
- Team Building
- Menu Development
- Meat & Fish Fabrication
- Knife Sharpening & Handling



For more information contact
Donna Diller at (505) 224-3811
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Professional Cooking

Certificate of Completion in Professional Cooking.

CERTIFICATE REQUIREMENTS

TERM 1

CULN 1101	Introduction to Culinary Arts	1
or HT 1101	Introduction to Tourism	3
CULN 1102	Applied Culinary Math	1
CULN 1103	Safety and Sanitation Principles	3
IT 1010	Introduction to Computers	3

TERM 2

☞ CULN 1111	Cooking Fundamentals I	5
☞ CULN 1112	Cooking Fundamentals II	5

TERM 3

☞ CULN 2211	Global Cuisines I	5
☞ CULN 2212	Global Cuisines II	5

TOTAL FOR CERTIFICATE 28-30

☞ Culinary Arts uniform and tools required. CULN 1111, 1112, 2211, 2212, 1130, 1132, 2230, 2232 typically meet for 5.5 hours, four days per week. Students must be able to stand for duration of these classes and lift 30 lbs.

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