

Culinary Foundations CERTIFICATE

Program Overview

Graduates will have completed training in cooking, baking, and pastry fundamentals, learning techniques in the production of various hot and cold foods as well as butchery.

Graduates will be prepared for positions in casual dining, quick service, cafeteria, healthcare institutional/commercial foods, butchery, and as pastry assistants. Course work will also provide the nutrition, sanitation, and food safety training necessary for entry level and managerial food service positions.

Career Opportunities

According to the U.S. Bureau of Labor Statistics and the National Restaurant Association, meal preparation continues to shift out of the home, providing plentiful opportunities for chefs, cooks, and other food service workers. Americans spend more than \$300 billion each year on meals eaten outside the home. The service industry currently employs 9,631,900 individuals and is projected to swell by 7.7% by 2018.

Opportunities are available in restaurants, catering/corporate dining, government and school kitchens. Institutional opportunities include health care, schools, corporations, and government facilities. Pastry assistant positions are available in hotels, casinos, private clubs, and resorts.

Program Outcomes

1. Graduates will have knowledge and skills in restaurant production line service and commercial food operations.
2. Graduates will demonstrate knowledge of pastry, hot and cold food preparations.
3. Graduates will be prepared for immediate employment in the food service industry.
4. Graduates will demonstrate knowledge of culinary nutrition as applied to all facets of the food service and hospitality industry.
5. Graduates will have demonstrated and applied proper sanitation, food and kitchen safety.
6. Graduates will be eligible for ServSafe Certification and Minnesota Food Manager Certification.

Program Faculty

Sean Jones sean.jones@saintpaul.edu
 Nathan Sartain nathan.sartain@saintpaul.edu

Textbook and Supply Costs

Students should expect to spend approximately \$1,000.00 for books, uniform, and culinary supplies. This cost is in addition to the cost of tuition and fees.

Program Requirements

Check off when completed

Course	Cr
<input type="checkbox"/> CULA 1405 Culinary Arts Foundations 1	2*
<input type="checkbox"/> CULA 1415 Culinary Arts Foundations 2	4*
<input type="checkbox"/> CULA 1425 Fundamentals of Pastry	1*
<input type="checkbox"/> CULA 1435 Butchery and Charcuterie	2*
<input type="checkbox"/> CULA 1445 Food Service Practicum	2
<input type="checkbox"/> CULA 1455 Food Safety and Sanitation	2
<input type="checkbox"/> CULA 1465 Culinary Nutrition Theory	2
Subtotal	15

General Education/MnTC Requirements

Refer to the Minnesota Transfer Curriculum Course List for each Goal Area

- Goal 3 or Goal 4 3
 Goal 3: Natural Sciences – 3 cr
 OR Goal 4: Mathematical /Logical Reasoning – 3 cr
General Education Requirements 3

Total Program Credits 18

*Course has a differential tuition rate. Check the Course Schedule at saintpaul.edu/CourseSchedule for current course costs.

Program Start Dates

Fall, Spring

Course Sequence

The following sequence is recommended; however, this sequence is not required.

First Semester

CULA 1405 Culinary Arts Foundations 1	2
CULA 1415 Culinary Arts Foundations 2	4
CULA 1425 Fundamentals of Pastry	1
CULA 1435 Butchery and Charcuterie	2
CULA 1445 Food Service Practicum	2
CULA 1455 Food Safety and Sanitation	2
CULA 1465 Culinary Nutrition Theory	2
Goal 3 or 4: Natural Sciences or Mathematical/ Logical Reasoning	3
Total Semester Credits	18

Total Program Credits 18

*Information is subject to change.
 This Program Requirements Guide is not a contract.*

Minimum Program Entry Requirements

Students entering this program must meet the following minimum program entry requirements:

Reading: Score of 60+ on Reading Comprehension or grade of "C" or better in READ 0721

Writing: Any

Arithmetic: Score of 52+

Assessment Results and Prerequisites:

Students admitted into Saint Paul College programs may need to complete additional courses based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.

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