Culinary Arts

Is Culinary Arts For You?

Culinary Arts continues to be one of the fastest growing career fields in the world.

The culinary profession is a field different from most others, as it demands unusual circumstances and lengthy hours.

The traits necessary to become a culinarian are dedication, endurance and ambition.

Upon completion, the student will be qualified to work in a professional establishment as a second cook or station supervisor.

Graduates of this program are prepared to enter the culinary field trained in the basic skills necessary to be successful in a professional cooking environment.

Culinary Arts: Garde Manger - Advanced Line - Soups & Sauces
Sustainability and Dietary Cuisine: Human Nutrition - Sustainable Food Service Operations - Vegetarian & Special Dietary Cuisine
Food Service Management: Supervision - Purchasing - Legal Aspects

Future Career Prospects

A PPCC Associates Degree or Certificate will set you apart and prepare you for a successful career working towards management in the culinary arts field. You may start your career as:

- Line Cook - Pastry Cook - Nutrition Aide - Station Supervisor

For more career information, visit:
The Colorado Department of Labor Market Analyst webpage.
O*Net Employment Summary Report for Restaurant Cooks

The Culinary Arts program will allow students to become proficient in the skills necessary to succeed. Students will gain experience in:

- Culinary Arts: Garde Manger - Advanced Line - Soups & Sauces
- Sustainability and Dietary Cuisine: Human Nutrition - Sustainable Food Service Operations - Vegetarian & Special Dietary Cuisine
- Food Service Management: Supervision - Purchasing - Legal Aspects

Students & Faculty

The Culinary Arts program has more than 1,500 graduates working in all 50 states and around the world.

Program Alumni have:
- Appeared on the Food Network
- Starred in their own cooking shows
- Served as a private chefs to celebrities
- Worked as Corporate Chefs in Las Vegas

Each of our instructors have over 15 years of experience.
PPCC’s program employs:
- 4 Certified Executive Chefs
- 1 Certified Culinary Educator
- 2 Certified Executive Pastry Chefs.

Top Transfer Partners

Johnson and Wales University (Denver) - Culinary Arts
The Art Institutes of Colorado (Denver) - Culinary Arts

PPCC’s Culinary Arts Website:
PPCC.edu/CUA

Division of Business, Public Service & Social Sciences - (719) 502-3300
Degree & Certificate Programs

In addition to offering four Associate of Arts Degrees in Culinary Arts, Baking & Pastry, and Food Service Management, Sustainability Management and Dietary Cuisine we offer a number of certificate programs, to include:

- Baking & Pastry
- Basic Skills
- Culinary Arts
- Food Service Management

### Associate of Applied Science (AAS) in Culinary Arts*

Sample Academic Plan for Full Time Student For General Culinary Arts emphasis

*Your personalized schedule will be best determined by meeting with an Academic Advisor

<table>
<thead>
<tr>
<th>Semester 1 Fall (Class &amp; Credit Hours)</th>
<th>Semester 2 Spring (Class &amp; Credit Hours)</th>
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<tbody>
<tr>
<td>ENG 131 Technical Writing (3)</td>
<td>CUA 125 Introduction to Foods (4)</td>
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<tr>
<td>CUA 100 Culinary Fundamentals (3)</td>
<td>CUA 145 Introduction to Baking (4)</td>
</tr>
<tr>
<td>CUA 101 Food Safety and Sanitation (2)</td>
<td>CUA 156 Nutrition (3)</td>
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<tr>
<td>CIS 118 Introduction to PC Applications (3) or CSC 105 Computer Literacy (3)</td>
<td>MAT 112 Financial Mathematics (3)</td>
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<tr>
<td>CUA 105 Food Service Concepts (3)</td>
<td>CUA 120 Wines and Spirits (2)</td>
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**Total 14 Credits**

<table>
<thead>
<tr>
<th>Semester 3 Fall (Class &amp; Credit Hours)</th>
<th>Semester 4 Spring (Class &amp; Credit Hours)</th>
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<tbody>
<tr>
<td>CUA 129 Center of the Plate (4)</td>
<td>CUA 210 Advanced Cuisine &amp; Garde Manger (4)</td>
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<tr>
<td>CUA 127 Soups, Sauces, and Consommés (3)</td>
<td>CUA 245 International Cuisine (2)</td>
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<tr>
<td>PSY 100 Psychology of the Workplace (3)</td>
<td>CUA 233 Advanced Line Prep (4)</td>
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<tr>
<td>BUS 115 Introduction to Business (3)</td>
<td>CUA 281 Internship (4)</td>
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<tr>
<td>CUA 154 Introduction to Business of Catering (3)</td>
<td>CUA 262 Purchasing (3)</td>
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**Total 16 Credits**

### Interested? Now what?

**Never Applied?**... apply for free at ppcc.edu/admissions

**Applied, but not yet enrolled?**... visit ppcc.edu/advising

**Currently enrolled student?**... visit ppcc.edu/advising