
COURSE DESCRIPTIONS

CULINARY ARTS

CA 1013: Pro Start I

ProStart I is the first part of a two-year, industry-based program that prepares students for careers in the restaurant and food service industry. After completion of ProStart I, the student has the option to take ProStart II, complete 400 hours of hospitality-related work experience, take and pass the ProStart exam, and receive national HBA/ProStart certification.
Lecture: 3 hours.

CA 1023: Pro Start II

ProStart II is the second part of a two-year, industry-based program that prepares students for careers in the restaurant and food service industry. Upon completion of ProStart I & II, 400 hours of hospitality-related work experience, and successfully passing the ProStart exam, the student can receive national HBA/ProStart certification.
Lecture: 3 hours.

CA 1113: Introduction to Culinary Arts

Introduction to Culinary Arts is a semester course designed to introduce students to the culinary arts profession. Emphasis in this course is given to the development of basic competencies related to the culinary arts profession, basic menus and recipes, standardization, and kitchen procedures. Upon completion of this course, students will be introduced to skills needed for employability, customer relations, menu planning, recipe use, weights and measures, conversions, budgeting, safety and sanitation, organizing for efficiency, and lab procedures.
Lecture: 3 hours.

CA 1213: Culinary Arts I

This course is designed to provide students with an in-depth study of the professional kitchen and culinary applications. A prerequisite to this course is Introduction to Culinary Arts.
Lecture: 3 hours.

CA 1223: Culinary Arts II

This course is designed to provide students with advanced culinary applications, service, and presentation.
Lecture: 3 hours.