

DEGREE

Concentration

Certificate of Applied Science

Culinary Arts

Student ID (790):

Student Name: Credits Required: 34

Advisor Name:

^{*}Please note: This is a *sample* degree path/map. Please meet with an advisor to confirm individualized plan dependent on course availability, substitutions and your preferences.

FALL SEMESTER								
COURSE NUMBER	COURSE TITLE	CREDITS	GRADE	NOTES				
CULA 100	Culinary Arts Fundamentals	2		Weeks 1-3 (T R)	8:00 AM - 10:00 AM			
CULA 101	Intro to Knife Skills/Butchery	2		Weeks 4-8 (T R)	8:00 AM - 10:00 AM			
CULA 160	Soups, Stocks, & Sauces	3		Weeks 9-16 (T R)	8:00 AM - 11:00 AM			
CULA 105	Food Service Sanitation	2		Weeks 1-3	Online			
BGEN 105S	Intro to Business	2		Weeks 1-16	multiple options including online			
NUTR 221N	Basic Human Nutrition	3		Weeks 1-16	multiple options			
WRIT 101	College Writing I	3		Weeks 1-16	multiple options including online			
	TOTAL CREDITS	17						

SPRING SEMESTER									
COURSE NUMBER	COURSE TITLE	CREDITS	GRADE	NOTES					
CULA 161	Meats & Vegetables	3		Weeks 1-5 (M T W R)	8:00 - 11:00 AM				
CULA 165	Baking & Pastry	5		Weeks 6-11 (M T or W R)	8:00 - 11:30 AM				
CULA 157	Pantry & Garde Manger	3		Weeks 12-16 (M T W R)	8:00 - 11:00 AM				
ANTY 133X	Food and Culture	3		Weeks 1-16 (MWF)	1:00 - 1:50 PM				
M 105	Contemporary Mathematics	3		Weeks 1-16	multiple options including online				
	TOTAL CREDITS	17							

PROGRAM INFORMATION

Students entering the Culinary Arts Certificate program or Food Service Management degree program prepare for careers in the hospitality industry. Students develop the skills needed to then seek employment in hotels, restaurants, resorts, casinos, clubs, catering, and corporate dining. Culinary careers encompass restaurant management, sales, product development, and entrepreneurship. This certificate stacks with the Associate of Applied Science Degree in Food Service.

CAREER INFORMATION

Certificate earners can work in many different fields such as cooks at institutions like hospitals and cafeterias, restaurant cooks, food preparation workers, bakers, and more. In Western Montana the average cook is earning about \$15 an hour (without tips).



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