

Culinary Arts

Certificate of Completion

33 credit hours

The Certificate of Completion in Culinary Arts is designed to equip the student with kitchen, product and personnel skills and knowledge to enter into one of the fastest growing industries in the United States. The program is designed to introduce students to all aspects of kitchen management to help drive success in one of the many career pathways within culinary arts. Upon program completion students will be able to:

- Apply basic kitchen skills including cooking techniques, product management and supervision to real world situations
- Manage all aspects of production including product selection, ordering, cost control and food preparation and presentation.
- Demonstrate industry standard procedures for kitchen safety, food handling and sanitation practice.
- Pursue an associate of arts degree from ENMU-Ruidoso in Hotel, Restaurant & Tourism Management.

Any student who is ineligible for state, national, or industry licensure or certification is ineligible for entry into this program.

Certificate Requirements

HRTM 151 - Introduction to Hospitality Management – 3

HRTM 255 - Planning and Control for Food and Beverage – 3

HTCA 151 - Introduction to Culinary Arts – 3

HTCA 260 - Sanitation and Safety – 1

HTCA 262/L - Food Preparation I/Lab – 4

HTCA 263/L - Food Preparation II/Lab – 4

HTCA 266/L - Specialty Cooking/Lab – 4

HRTM/HTCA 289 - Hospitality Internship – 4

MATH 104 - Preparatory Algebra – 4

UNIV 101 - Freshman Seminar – 3