



CULINARY ARTS – The Culinary Arts program develops the attitudes practices, and skills necessary to become a professional in the Culinary Art industry. It includes courses in Hospitality Fundamentals, Dining Room Services and Operations, Fundamentals of Food Productions, an Restaurant Management. The program provides instruction and experiences in all aspects of food preparation for careers in restaurants, hotels, catering and various food production and distribution industries. Students are assessed via the National Serv Safe and Pro Start Certification processes and upon successful completion of the examinations and the program, students also receive their First Aid/CPR certifications. The Culinary Arts program completers are eligible to receive articulated college credits upon graduation.