

CENTRAL

programs



Certificate, Credential or
Associate of Applied Science degree

Culinary Arts

The Associate of Applied Science degree in Culinary Arts is designed to prepare students for entry to mid-level food service management positions in the restaurant, hotel and hospitality industry. The general education requirements are designed to encourage students to develop critical and creative thinking, computation, communication skills and basic technical skills utilized in the culinary industry.

The two-year program is designed to prepare students to develop basic and advanced culinary skills attainable from the techniques of classical cuisine and to develop practical skills in hospitality management, ● ● ● ▶



CAREER OPTIONS:

With this degree you can
begin your career as:

- Lead Cook
- Sous Chef
- Caterer
- Entrepreneur
- Kitchen Manager
- Food Stylist
- Culinary Educator
- Food Writer
- Assistant Purchasing Manager

Check out occupations and
wages online:
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www.cwc.edu

AMY MADERA
Director Hospitality/Culinary

(307) 733-4211
Jackson, WY

www.cwc.edu



CWC's culinary arts program is offered by the Jackson campus only

marketing, and food and beverage management that are essential for a successful career in the culinary arts industry.

To be a successful employee in the culinary arts/hospitality industry, an individual must have a passion for cooking, be dependable, possess an aptitude for servicing guests, and enjoy working in a team environment. An individual choosing a career in the culinary/hospitality industry must display a positive attitude toward the profession and customers, possess excellent physical and mental stamina, and be dedicated to quality.

Associate of Applied Science Degree

General Education Requirements	Credits
Writing Level I (WR1)	3
American & Wyoming Government (POLS 1000)	3
ARTS/DIV/HUM/IT/SOC	3
MATH/APPM/LSCI	(In program)
ORAL	(In program)
PEAC/UNST/WELL	1
WR2	(In program)
Program Requirements	
BADM 1005 Business Math (APPM)	3
BADM 1020 Business Communications (WR2)	3
CO/M 2130 Human Relations (ORAL) OR	
MGT 2130 Human Relations (ORAL)	3
CPED 1000 Cooperative Work Experience I:	3
CPED 2000 Cooperative Work Experience II:	3
CPED 2980 Cooperative Work Experience III:	3
CULA 1555 Food Prep I: Stocks, Sauces, and Soups	3
CULA 1600 Food Prep II: Garde Manger	3
CULA 2700 Food Prep III: Baking	4
CULA 2800 Food Prep IV: Meat Preparation & Cooking	4
CULA 2900 Food Prep V: Fish & Shellfish Preparation and Cooking	3
HRM 1500 Introduction to the Hospitality Industry	3
HRM 1505 Sanitation, Health, and Safety in the Hospitality Industry	3
HRM 1510 Dining Room Management, Food Delivery Systems	3
HRM 1515 Planning and Control for Food and Beverage Operations	3
HRM 2500 Quantity Food Purchasing	3
HRM 2506 Sales and Marketing in the Hospitality Industry	3
HRM 2515 Human Resource Management in the Hospitality Industry	3
HRM 2520 Wines for the Culinary Professional	1
FCSC 1140 Nutrition	2
Total	69

Certificate

The culinary arts certificate program is designed to prepare students in the basic classical areas of culinary art preparation and food and beverage management. The general education requirements are designed to encourage students to develop computation and communication skills. To be a successful employee in the culinary arts/hospitality industry, an individual must have a passion for cooking, be dependable, possess an aptitude for servicing guests, and enjoy working in a team environment.

General Education Requirements	Credits
Writing Level I (WR1)	3
MATH/APPM/LSCI	(In program)
Program Requirements	
BADM 1005 Business Math (APPM)	3
CPED 1000 Cooperative Work Experience I:	3
CULA 1555 Food Prep I: Stocks, Sauces, Soups	3
CULA 1600 Food Prep II: Garde Manger	3
CULA 2700 Food Prep III: Baking	4
CULA 2800 Food Prep IV: Meat Preparation & Cooking	4
CULA 2900 Food Prep V: Fish & Shellfish Preparation and Cooking	3
HRM 1505 Sanitation, Health, and Safety in the Hospitality Industry	3
HRM 1515 Planning and Control for Food and Beverage Operations	3
HRM 2500 Quantity Food Purchasing	3
Total	35

Credential

The culinary arts credential program is designed to prepare students in the basic classical areas of culinary art preparation and food and beverage management. To be a successful employee in the culinary arts/hospitality industry, an individual must have a passion for cooking, be dependable, possess an aptitude for servicing guests, and enjoy working in a team environment.

Program Requirements	
CULA 1555 Food Prep I: Stocks, Sauces, Soups	3
CULA 1600 Food Prep II: Garde Manger	3
CULA 2700 Food Prep III: Baking	4
CULA 2800 Food Prep IV: Meat Preparation & Cooking	4
HRM 1505 Sanitation, Health, and Safety in the Hospitality Industry	3
Total	17

For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website at <http://www.cwc.edu/gainful-employment>