

CULINARY ARTS
Certificate

The Culinary certificate provides a foundation in sanitation and safety, baking, basic cookery, and nutrition. Students gain hands-on experience in a state-of-the-art facility.

To complete the certificate, students must earn 17 credit hours of college credit in the categories listed in the table.

COURSE NUMBER/TITLE	CREDIT HOUR	SEMESTER OFFERED	ADVISING NOTES
MAJOR REQUIREMENTS (16 credit hours required)			
CUL 110 Sanitation & Safety	2	FA, SP	Prereq for most CUL classes
CUL 140 Culinary Skills I	5	FA, SP	
CUL 160 Baking I	3	FA	
CUL 170 Garde Manger I	3	SP	
CUL 112 Nutrition for Foodservice	3	FA	
OTHER MAJOR REQUIREMENTS (1 credit hour required)			
ACA 122 College Transfer Success	1	FA, SP, SU	

FOR MORE INFORMATION CONTACT

Shana Olmstead
Chair, Hospitality & Culinary Arts
olmsteads@carteret.edu
(252) 222-6264

ADDITIONAL NOTES: _____

