



Culinary Arts Career Majors and Required Courses

CA01	Culinary Arts Assistant Entry Level	1050	PATHWAY
	CA20A FACS Career Readiness Core	30	Hospitality and Tourism
	CA20B FACS Career Readiness Advanced	30	HT001 - Restaurant Food & Beverage Services
	CA21 Sanitation	40	
	CA22 Kitchen Safety	40	Renewed 2020-2021
	CA23 Food Service Equipment	70	CIP - 12.0500
	CA24 Knives and Smallware	40	SOC Code - 35-1011
	CA25 Using Standardized Recipes	30	
	CA26 Seasoning and Flavorings	30	CERT - 7308 - Basic Culinary Arts,
	CA27 Getting Ready to Cook	40	7309 - Advanced Culinary, 7461-
	CA28 Cooking Methods	70	ServSafe, 7525 - Culinary Arts, 7526 -
	CA29 Breakfast Foods	30	ProStart National Certificate of
	CA30 Introduction to Garde Manger	50	Achievement; WorkKeys Career
	CA31 Sandwiches, Appetizers and Hor's d'Oeuvres	30	Readiness Certificate
	CA32 Fruit and Vegetables	30	
	CA33 Grains, Legumes and Pasta	20	
	CA34 Introduction to Stocks, Sauces and Soups	20	
	CA35 Fish and Shellfish	20	
	CA36 Meat and Poultry	50	
	CA37 Yeast Breads, Rolls and Pastries	50	
	CA38 Quick Breads	30	
	CA39 Desserts	30	
	CA40 Working in a Restaurant	40	
	CA41 Menus	20	
	CA42 Dietary Basics	30	
	CA43 The Business of a Restaurant	30	
	CA44 Job Readiness/Hospitality	75	
	CA45 Independent Living Skills	75	
CA04	CM Food Service Management Assistant	891	HT001 - Restaurant Food & Beverage Services
	CA06 Culinary Basic Skills	120	Services
	CA46 Stocks, Soups and Sauces	90	Renewed 2020-2021
	CA47 Restaurant Communication	30	
	CA48 Restaurant Management	36	
	CA32 Fruits and Vegetables	30	CIP - 12.0504
	CA40 Working in a Restaurant	40	SOC Code - 11-9051
	CA33 Grains, Legumes, and Pasta	20	CERT - 7461 - ServeSafe, 7308 -
	CA29 Breakfast Foods	30	Basic Culinary Arts, 7309 - Advance
	CA51 Basic Nutrition	30	Culinary, 7525 - Culinary Arts, 7502 -
	CA12 Hospitality Business Management	60	Culinary Arts (Pre-Pac); 7451 -
	CA30 Introduction to Garde Manger	50	Introduction to Hospitality and
	CA36 Meat and Poultry	50	Tourism; WorkKeys Career
	CA41 Menus	20	Readiness Certificate
	CA39 Desserts	30	
	CA49 Environmental Sustainability in Food Service	30	
	CA50 International Cuisines	65	
	CA19 Culinary Arts Internship I	100	
	CA20A FACS Career Readiness Core	30	
	CA20B FACS Career Readiness Advanced	30	



Pioneer Technology Center Career Major
Required Courses

CA03 CM Food Service Attendant

CA05	Introduction to Hospitality and Tourism	60	HT001 - Restaurant Food & Beverage
CA06	Culinary Basic Skills	100	Services
CA51	Food Production Equipment	15	Renewed 2020-2021
CA52	Knives used in Food Preparation	15	CIP - 12.0500
CA53	Measuring Tools and Utensils	15	SOC Code - 35-2019
CA54	Orientation and Safety	45	CERT - First Aid/CPR; 7308 - Basic
CA55	Preparing for Work in the Food Service	15	Culinary Arts
CA56	Tools and Utensils used in Food Handling	15	
CA57	Tools and Utensils used in Food Preparation	15	
CA58	Tools and Utensils used in the Baking	15	
CA59	Tools and Utensils used in the Cooking	15	
CA60	Service Careers Life Skills	15	
CA20A	FACS Career Readiness Core	30	

