

(In cooperation with the Rocky Mountain Chefs of Colorado and taught at WarrenTech)

This program is designed to prepare culinarians in hands-on, paid, full-time employment with an approved RMCC sponsoring house. Related classes are taught at WarrenTech for five hours per week, 90 hours per semester. WarrenTech is not associated with the RMCC other than providing the location for class room instructions. This VERY demanding six-semester (three-year) program will prepare and teach students to achieve certified culinarian status through the American Culinary Federation (ACF), while working full time.

This program will earn students a journeyman certificate through the United States Department of Labor. This program is not designed as a traditional college class and does not offer specific sections. i.e. sauces or baking only.

Interested students MUST read detailed information on the RRCC culinary Web site at: www.rccc.edu/culinary prior to orientation sessions.

ALL pertinent information about the program is posted and up-to-date on the Web site. Please do not call for information on the program unless you have read the Web site in detail. Interested students must attend an orientation session as outlined on Web site.

Degree: Associate of Applied Science

Culinary Arts

Certificate:

Culinary Arts

AAS Degree

Culinary Arts

Required Courses	Credits
CUA 101 Food Safety and Sanitation	2
CUA 105 Food Service Concepts and Management Skills	3
CUA 121 Introduction to Food Production Principles and Practices	1
CUA 122 Introduction to Stocks, Soups and Sauces	1
CUA 123 Intro to Garde Manger	1
CUA 124 Vegetable Preparation and Breakfast Cookery	1
CUA 127 Soups, Sauces and Consommés	3
CUA 131 Starches, Pastas, Casseroles and Grain Products	1
CUA 132 Center of the Plate: Meat	1
CUA 133 Center of the Plate: Poultry, Fish and Seafood	1
CUA 141 Baking: Principles and Ingredients	1
CUA 142 Basic Yeast-Raised Products and Quick Breads	1
CUA 143 Baking: Cakes, Pies, Pastries and Cookies	1
CUA 144 Baking Applications	1

CUA 150 Baking: Decorating and Presentation	3
CUA 151 Baking: Intermediate Bread Preparation	3
CUA 152 Individual Fancy Dessert Production	3
CUA 156 Nutrition for the Hospitality Professional	3
CUA 157 Menu Planning	3
CUA 180 Culinary Arts Internship 1	5
CUA 182 Culinary Arts Internship 2	5
CUA 210 Advanced Cuisine and Garde Manger	4
CUA 242 Intermediate Garde Manger	1
CUA 255 Supervision in the Hospitality Industry	3
CUA 281 Culinary Arts Internship 3	5
Required General Education Courses:	15
ENG 121 English Composition I	3
MAT 107 Career Math (or above)	3
COM 115 Public Speaking	3
CIS 118 Intro to PC Application	3
Choose one course from the following areas:	3
Arts and Humanities	
Social and Behavioral Science	
Total Credits	75

Certificate

Culinary Arts

Required Courses	Credits
CUA 101 Food Safety and Sanitation	2
CUA 105 Food Service Concepts and Management Skills	3
CUA 121 Introduction to Food Production Principles and Practices	1
CUA 122 Introduction to Stocks, Soups and Sauces	1
CUA 123 Intro to Garde Manger	1
CUA 124 Vegetable Preparation and Breakfast Cookery	1
CUA 127 Soups, Sauces and Consommés	3
CUA 131 Starches, Pastas, Casseroles and Grain Products	1
CUA 132 Center of the Plate: Meat	1
CUA 133 Center of the Plate: Poultry, Fish and Seafood	1
CUA 141 Baking: Principles and Ingredients	1
CUA 142 Basic Yeast-Raised Products and Quick Breads	1
CUA 143 Baking: Cakes, Pies, Pastries and Cookies	1
CUA 144 Baking Applications	1
CUA 150 Baking: Decorating and Presentation	3
CUA 151 Baking: Intermediate Bread Preparation	3
CUA 152 Individual Fancy Dessert Production	3
CUA 156 Nutrition for the Hospitality Professional	3
CUA 157 Menu Planning	3
CUA 180 Culinary Arts Internship I	5
CUA 182 Culinary Arts Internship II	5
CUA 210 Advanced Cuisine and Garde Manger	4
CUA 242 Intermediate Garde Manger	1
CUA 255 Supervision in the Hospitality Industry	3
CUA 261 Cost Controls	3
CUA 281 Culinary Arts Internship III	5
Total Credits	60