



# Culinary Arts

## Diploma

### Duration of the program

12 months | 71 quarter credits

### Admission Requirements

- High School Diploma or a recognized equivalent.
- No previous knowledge in culinary arts is required.

### Courses

- Basic Culinary Techniques
- Cuisine, Culture & Kitchen Organization
- Introduction to Baking
- Sanitation & Allergens
- Meat, Fish & Poultry Fabrication
- Garde Manger
- Food & Beverage Inventory/Cost Control with Math
- Restaurant Service
- International Cuisine
- Hospitality Supervision & Management
- Facility Menu Planning, Nutrition & Development
- Culinary Externship

### Possible Employment Opportunities\*

- Banquet Cook
- Line Cook
- Catering Cook

The Culinary Arts Diploma Program offers students the opportunity to acquire the skills and knowledge needed to obtain an entry-level position in the field. Students will gain hands-on knowledge of sauces, meats, and baked products. In addition, they will learn about kitchen safety and sanitation techniques to ensure food safety. Finally, they will cover management and supervision in the food service industry. Students are eligible to sit for the following certification exams:

- ServSafe® Food Manager
- ServSafe® Allergens

### Distribution

- 460 lecture hours
- 420 lab hours
- 125 externship hours
- 1005 total contact hours



(855) 469.6046  
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\*These examples are intended to serve only as a general guide of possible employment opportunities. There are many factors that determine the job an individual may obtain, and Florida Technical College cannot guarantee its graduates any particular job. Program availability varies by campus.