



University of New Mexico-Taos Certificate in Culinary Arts

The Culinary Arts Certificate program provides hands on training in basic food preparation, professional cooking and baking, pastry arts, fruit and vegetable carving, international cuisine and more. Commercial kitchens are used to deliver world class instruction for students seeking a challenging career in a rapidly growing culinary and hospitality industry. This program includes Servsafe Food Handler and ServSafe Food Management Training.

UNM-Taos reserves the right to make necessary changes as needed. *Students should consult with an advisor prior to enrollment.*

Required Courses	17 credit hours
Culinary Arts (CART) 101 Introduction to Culinary Arts Culinary Arts (CART) 102 Soups, Stocks and Sauces Culinary Arts (CART) 103 ServSafe Certification Culinary Arts (CART) 106 ServSafe Food Handler Certification Culinary Arts (CART) 110 Culinary Arts Internship Business Administration (BUSA) 1110 Introduction to Business	
Electives	13-15 credit hours
Culinary Arts (CART) 120 Nuevo Latino Cuisine Culinary Arts (CART) 123 Cooking for Health/Wellness Culinary Arts (CART) 124 Asian Cuisine Culinary Arts (CART) 129 Professional Baking Culinary Arts (CART) 150 Basic Pastry Arts Culinary Arts (CART) 160 The Art of Fruit and Vegetable Carving Culinary Arts (CART) 293 Topics First Year Experience (FYEX) 1110 Introduction to UNM and Higher Education	

TOTAL CREDIT HOURS REQUIRED: 30-32