



University of New Mexico Taos Certificate in Culinary Arts

The Certificate in Culinary Arts is a preparatory experience for those interested in pursuing a career in the food service industry. The Culinary Arts program teaches basic food preparation, service, and innovative trends in the industry. Classes include classroom and an internship experience (students may choose from Table Service “front of the house” or Culinary Arts “back of the house”). It is a hands-on professional experience designed to provide students the skills they need for a career in Culinary Arts. All classes are conducted in our state-of-the-art commercial kitchen. **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 International Cuisine
 Culinary Arts (CART) 108 ServSafe Certification
 CART 106 ServSafe Food Handler Certification

Culinary Arts (CART) 107 Culinary Business

OR

Business Administration (BUSA) 1110 Introduction to Business

Culinary Arts (CART) 110 Culinary Arts Internship

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) 125 Plant Based Cooking
 Culinary Arts (CART) 128 Seafood in Taos
 Culinary Arts (CART) 129 Professional Baking
 Culinary Arts (CART) 150 Basic Pastry Arts
 Culinary Arts (CART) 156 Fancy Cake Decoration
 Culinary Arts (CART) 160 The Art of Fruit and
 Vegetable Carving
 Culinary Arts (CART) 293 Topics
 First Year Experience (FYEX) 1110 Freshman Seminar

TOTAL CREDIT HOURS REQUIRED: 30-32

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CATALOG YEAR: _____

NAME: _____ BANNER ID: _____ PROGRAM ENTRY DATE: _____
SEMESTER/YEAR

Required Courses - 17 credit hours

Course	Course Title	Credit Hours	Grade	Semester	Course Taken	School course taken at:
CART 101	Introduction to Culinary Arts	3				
CART 102	Soups, Stocks and Sauces	3				
CART 103	International Cuisine	3				
CART 108	ServSafe Certification	1				
CART 107 OR BUSA 1110	Culinary Business or Introduction to Business	3				
CART 110	Culinary Arts Internship	3				

***Substitution Course:** Indicate with an asterisk (*), the course that is being substituted, if there is a substitute. _____
Subject Code Course Number Course Name

Electives – 13-15 credit hours

Course	Course Title	Credit Hours	Grade	Semester	Course Taken	School course taken at:
		3				
		3				
		3				
		3				
		3				

***Substitution Course:** Indicate with an asterisk (*), the course that is being substituted, if there is a substitute. _____
Subject Code Course Number Course Name

TOTAL CREDIT HOURS REQUIRED: 31

Student Signature

Date

Academic Advisor Signature

Date