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**