



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 <p style="text-align: center;">OR</p> 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