

Student Name:
 Banner ID:
 Advisor Name:
 Date:

Catalog Year 2025-2026



Certificate in Culinary Arts

Program Description

The Culinary Arts Certificate program provides a comprehensive overview of the fundamental kitchen skills necessary for working safely, cleanly, and efficiently in any professional kitchen. Most classes offer hands-on instruction, giving students real experience with ingredients and equipment, further preparing them for the kitchens they might experience beyond the classroom. Core classes like Introduction to Culinary Arts or Introduction to Professional Baking will provide all the necessary skills required to work confidently in any kitchen; while a host of interesting and varied electives will allow students to tailor the program to their desired interests and goals. This program includes a ServSafe Food Handler certification as well as an internship guided by UNM-Taos faculty.

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

Core Requirements – 16 credits

Course	Course Title	Credit	Grade	Semester
CART 101	Introduction to Culinary Arts	3		
CART 102	Soups, Stocks and Sauces	3		
CART 106	ServSafe Food Handler Training	1		
CART 110	Culinary Arts Internship	3		
CART 129	Professional Baking	3		
BUSA 1110	Introduction to Business	3		

Electives – 14 credits

Courses in HSMT or CART

Course	Course Title	Credit Hours	Grade	Semester

Grand Total – 30 credits