Student Name:
Banner ID:
Advisor Name:
Date:

Catalog Year 2026-2027

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 Kitchen Concepts or Culinary Fundamentals to Food Business Basics 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 – 9 credits

Course	Course Title	Credit	Grade	Semester
CART 1111	Introduction to Kitchen Concepts	2		
CART 1112	Culinary Fundamentals	4		
CART 1201	Baking and Pastries I	3		

One of the following work based learning courses:

- CART 110 Culinary Arts Internship OR
- CART 2002 Catering Practicum

Course	Course Title	Credit	Grade	Semester
		3		

One of the following business courses:

- CART 1113 Food Business Basics OR
- BUSA 1110 Introduction to Business

Course	Course Title	Credit	Grade	Semester
		3		

Electives – 15 credits Courses in CART or HSMT

Course	Course Title	Credit Hours	Grade	Semester

Grand Total – 30 credits