

Diploma in Culinary Arts DP-CUART

PROGRAMME OVERVIEW

This programme provides students with basic education and training in culinary arts and is designed for those students who want to enter the workforce directly after graduation. The programme is accredited by the American Culinary Federation (ACF). Course offerings emphasise practical applications and follow the ACF curriculum. Students complete a 12-week internship at a local hotel or restaurant where they will rotate through different sections of a kitchen.

CURRICULUM

TOTAL CREDITS: 63

YEAR 1

First Semester - 18 credits

		Credits
CIS 1120	Introduction to Business Applications of Computers	3
CUL 1020	English for Culinary Arts	3
CUL 1102	Introduction to Culinary Arts	1
CUL 1105	Meat Identification and Fabrication	2
CUL 1108	Introduction to Preparation of Soups, Stocks and Sauces	2
CUL 1109	Introduction to Vegetable and Starch Cookery	2
CUL 1110	Introduction to Cooking Methods	2
CUL 1104	Sanitation and Safety	2
CSC 1110	Learning Strategies for Student Success	1

Second Semester - 18 credits

CUL 1103	Culinary Mathematics	3
CUL 1111	Introduction to Production Cookery	2
CUL 1112	Breakfast and Short Order Cooking	1
CUL 1114	Seafood Cookery	2
CUL 1131	Nutrition	2
CUL 1116	Introduction to Garde Manger	2
CUL 1117	Introduction to Breads and Pastry	3

CUL 1119	SUMMER INTERNSHIP	3
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YEAR 2

First Semester - 14 credits

CUL 1128	International Cuisine	2
CUL 1122	Introduction to Caribbean and Bermudian Cuisine	2
CUL 1130	American Regional Cuisine	2
CUL 2124	Techniques in Healthy Cooking	2
CUL 1106	Purchasing & Product Identification	3
HMT 1155	Introduction to the Hospitality Industry	3

Second Semester - 16 credits

CUL 2126	Advanced Production Cookery	2
CUL 1127	Oriental Cuisine	2
CUL 1125	Food and Beverage Service	4
CUL 2118	Menu Planning	3
CUL 1129	Italian Cuisine	2
HMT 2255	Hospitality Supervision	3