

COMMERCIAL
CULINARY ARTS PROGRAM 

Have you let your aspirations of becoming a chef marinate too long? It is time for you to start cooking like a chef! You'll receive training in a fully-equipped commercial kitchen and work side by side with a master chef/instructor who has extensive industry experience. This course will introduce you to kitchen and restaurant operations, as well as the cooking and food industry. Program topics include: basic cooking techniques, knife skills, multiple course cooking, food safety, sanitation, and commercial cooking equipment. You will learn the glamorous world of plating and presentation techniques all while exploring the use of standard and exotic foods used all over the world. The Food Handler's Certification is included in this course. **31 classes**

CUA2000

A: 09/17 - 01/30 M/W 6:00 PM - 10:00 PM

B: 02/25 - 06/24 M/W 6:00 PM - 10:00 PM

Location: BTC

Tuition: \$2,350

Additional requirement: students are required to purchase a uniform.