

# CULINARY ARTS

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The Culinary Arts Program offers an Associate of Applied Science (A.A.S.) degree as well as a Level 1 one-year certificate that will prepare students for careers in the hospitality industry. It is designed to prepare students to enter the field as food service professionals in a variety of culinary venues. The program combines foundations from culinary arts, hospitality management, sanitation and safety, and nutrition. The students will participate in hands on classical cooking methods, as well as regional and international cuisines. The curriculum also incorporates the opportunity to learn and work in student-organized luncheons/buffets. As well as providing students with hands on knowledge and work experience, they acquire while working at one of the local restaurants during their internship.

Students must maintain a "C" or better in all Culinary Arts courses in order to get credit for the course and proceed to the next course as stated in the certificate and A.A.S. degree plans.

## Degrees & Certificates

Culinary Arts, Associate of Applied Science (<https://catalog.laredo.edu/degree-programs-certificates/workforce-education/culinary-arts/culinary-arts-associate-applied-science/>)

Culinary Arts, Certificate I (<https://catalog.laredo.edu/degree-programs-certificates/workforce-education/culinary-arts/culinary-arts-associate-applied-science/>)