

CULINARY ARTS (ITC)

Interm Technical Certificate

Career-Technical Program

Interest Areas:

Business Admin. and Management

The Culinary Arts program provides students with entry-level skills in the food service industry. Students receive instruction in cooking and baking, as well as theoretical knowledge that underlines competency in the field. Additional training involves table service, menus, cost controls, storeroom, and stewarding. Students will have the opportunity to:

- Learn and effectively practice basic and advanced technical skills in food preparation and service.
- Understand the principles of food identification, nutrition, and food and beverage composition.
- Gain experience in the proper use and maintenance of professional food service equipment.
- Become familiar with the layout and workflow of professional kitchens and bakeshops.
- Gain an appreciation for the history, evolution, and international diversity of the culinary arts.
- Develop a sense of professionalism necessary for working successfully in the food service industry.

Students get real-world experience in the kitchen, dining room, and deli operating Emery's Restaurant located on the second floor of the Hedlund Building.

Contact Information:

Career & Technical Professional Programs Division

Hedlund Building, Room 101

Phone: (208) 769-3226

Program Website (<https://www.nic.edu/culinary/>)

Program Requirements

Course	Title	Credits
Semester 1		
CULA/HOSP-111	Food Safety and Sanitation	3
CULA-120	Professional Kitchen 1	2
CULA-120L	Professional Kitchen Lab 1	4
CULA-123	Food Science	2
CULA/HOSP-180	Introduction to Customer Service	1
CULA/HOSP-180L	Introduction to Customer Service Lab	2
Select one of the following:		3-5
BLDR-120	Financial Business Applications	
GEM 3 - A.A.S. Mathematical Ways of Knowing		
Credits		17-19
Semester 2		
CULA-121	Professional Kitchen 2	4
CULA-121L	Professional Kitchen Lab 2	4
CULA-130	Menu Planning and Procurement	2
CULA-181	Restaurant Customer Service Operations	1
CULA-181L	Restaurant Customer Service Operations Lab	2

GEM 1 - A.A.S. Written Communication	3-4
Credits	16-17
Total Credits	33-36

Course Key



GEM



AAS
Institutionally
Designated



Gateway



Milestone

Program Outcomes

Upon completion of the program, students will be able to:

1. Demonstrate appropriate work relationships and habits, communication skills, and computation skills used in the culinary arts industry.
2. Effectively practice basic and advanced technical skills in food preparation and service.
3. Understand the principles of food identification, nutrition, and food and beverage composition.
4. Properly use and maintain professional food service equipment.
5. Be familiar with the layout and workflow of professional kitchens and bakeshops.
6. Gain an appreciation for the history, evolution, and international diversity of the culinary arts.
7. Develop a sense of professionalism necessary for working successfully in the food service industry.