

CULINARY ARTS

CULINARY ARTS SKILL AWARD

The Culinary Arts Skill Award is designed as an introduction to the basics of food preparation, sanitation and service, readying students for employment in the industry.

CULIN 111
FUNDAMENTALS OF
PROFESSIONAL COOKING
4.0 UNITS

Transfer CSU

CULIN 113
INSTITUTIONAL SANITATION
PRACTICES FOR FOODSERVICE
AND HOSPITALITY
3.0 UNITS

Transfer CSU

CULIN 122
INTERNATIONAL COOKING
3.0 UNITS

CULIN 124
INTRODUCTION TO
BAKING AND PASTRY ARTS
4.0 UNITS

CULIN 050 INTERNSHIP 3.0 UNITS

TOTAL 17 UNITS REQUIRED

SKILL AWARDS

Stand out & be recognized!

With our Skill Awards you will gain the knowledge and skills employers are looking for now!

Benefits you will gain:

»Internship/entry-levelemployment opportunities»Build toward aCertificate and/or Degree»Upgrade job skills

You may already qualify to received an award in:

Basics of Electrocardiography (EKG)

Computer Aided Design (CAD)

Computer Aided Manufacturing (CAM)

Culinary Arts

Engineering Technology

Medical Office

Medical Records

Real Estate Salesperson-Exam Qualified

Schedule an appointment with a counselor: 818-240-1000 Ext. 5918

www.glendale.edu/CareerEd