

CULINARY ARTS

Culinary Arts - Associate of Applied Science Degree

Culinary Arts - Baking and Pastry - Certificate of Completion

Culinary Arts - Savory - Certificate of Completion

The Culinary Arts program trains chefs, pastry chefs, cooks, and bakers for positions in restaurants, resorts, institutions, cruise lines, hotels, and any venue where quality food is prepared. Working in state-of-the-art culinary laboratories, students learn, experiment, create, and define the future of gastronomy in our region.

The program leads to a Certificate of Completion in Culinary Arts in either Savory or Baking and Pastry specialties or an Associate of Applied Science (AAS) degree in a dynamic and in-demand profession that directly relates to the workforce needs of this region, while establishing the student's credentials to work in the food service industry. It is designed for students entering the culinary arts field, as well as those with previous experience who want to upgrade their professional skills.

A DACC Culinary Arts Certificate of Completion assures employers that graduates possess the knowledge and skills needed in the industry. The program has been designed to meet the requirements of the American Culinary Federation.

A DACC Culinary Arts AAS degree assures employers that graduates possess the knowledge and skills needed in the industry. The program has been designed to meet the requirements of the American Culinary Federation.

Culinary Arts degree students are required to provide their own tools (knives, etc.) and uniforms (specific uniform requirements are available from instructors).

NOTE: Because it is comprised primarily of vocational/technical courses, this Career and Technical Education program is not intended for transfer to a four-year institution. Students will be required to provide their own approved uniforms and equipment for laboratory courses. There may be a fee assessed for certain laboratory courses.

Special Admissions Criteria

Culinary Arts is a competitive-entry program. Prior to applying to the program, students will have completed, and passed with a C- or better, the courses required to be taken in their initial semester

Prefix	Title	Credits
CHEF 101	Culinary Arts Kitchen Orientation	3
CHEF 165	Math for Kitchen Operations	3

Students must have received their New Mexico Food Handler's Card prior to admission to the Culinary Arts program. Students may apply for entry into the cohort at the end of their first semester by preparing an essay detailing their career goals and reasons for seeking admission into the Culinary Arts program, participating in an oral interview with Culinary Arts instructors, and completing the admissions application documents.