



This one to two year program prepares students for positions in the food service industry. Students learn food sanitation, preparation and purchasing, as well as an introduction to restaurant management.

**Credential Opportunities:**

Students who successfully complete our Career Start program will earn credit towards certificates and/or an Associates of Applied Science (AAS) degree at PPSC.

ServSafe Certification

**Desirable skills and aptitudes:**

Basic math and communication skills.

**Career Opportunities:**

Chef

Caterer

Baker

Server Restaurant Host/Hostess

**Potential Courses May Include:**

**CUA 1000 Culinary Program Fundamentals (3)**

**CUA 1001 Food Safety & Sanitation (2)**

**CUA 1045 Introduction to Baking (4)**

**CUA 1005 Food Service Concepts & Management Skills (3)**

**CUA 1056 Nutrition (3)**