

Culinary Arts Certificate

HEGIS: 5404.00

PROGRAM CODE: 33947

PROGRAM DIRECTOR: Chef Anthony Marzuillo

DEPARTMENT: TOURISM AND HOSPITALITY

The Culinary Arts Certificate prepares students with the technical training and hands-on experience for successful entry into the food industry. The curriculum is designed to provide students with the knowledge for proper selection and use of equipment in a commercial kitchen, food service management tools, food safety and safe food handling, identification and application of appropriate cooking techniques, demonstration of appropriate food and beverage pairings as well as wine, beer, and spirits service, and understanding of management structures for front and back of house operations. Students sharpen their skills in the on-campus learning restaurant and engage in a real-world internship in a professional kitchen. Students are eligible for national, local, and professional industry certifications from the National Restaurant Association, American Culinary Federation, and New York City Department of Health.

The curriculum presented here applies to students who started the Certificate in Fall 2026 or Spring 2027. If you enrolled as a matriculant prior to that, please see the *College Catalog* for the year you started the Certificate as a matriculant for the curriculum requirements that apply to you.

Consultation with the Program Advisor is required.

College Requirements:

English and Math proficient as determined by the CUNY Proficiency Index, unless otherwise exempt, or successful completion of any required developmental course(s).

Certificate Requirements: (10 Courses, 30 Credits)

- CA 7100 - Introduction to Food Service Operations and Sanitation Service 3 Credit(s)
- CA 990 - Culinary Concepts 3 Credit(s)
- CA 100 - Culinary Arts I: Fundamental 3 Credit(s)
- CA 200 - Culinary Arts II: Major Techniques 3 Credit(s)
- CA 300 - Culinary Arts III: Breakfast, Pantry, and Garde Manger 3 Credit(s)
- CA 400 - Culinary Arts IV: Advanced Skills and Production 3 Credit(s)
- CA 1100 - Baking I: Baking and Pastry Fundamentals 3 Credit(s)

AND

- CA 7200 - Restaurant Kitchen Operations and Management 3 Credit(s) **or**
 - CA 7400 - Restaurant Management and Dining Room Operations 3 Credit(s)

AND

- CA 9000 - Global Culinary Improvisation 3 Credit(s)
 - CA 9200 - Internship in Culinary Arts 3 Credit(s)
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Total Credits: 30