

# Culinary Arts

## Culinary Arts and Restaurant Qualified Federal Financial Aid Program

Course	Title	Credits
Levels 1 & 2	Beginning Level	
CUA 101	Food Safety and Sanitation	2
CUA 102	Cashiering	2
CUA 105	Food Service Concepts & Mgmt. Skills	3
CUA 116	Catering, Buffet, & Tableside Cooking	3
or		
FLD 210	Food 'n Floral Design	3
CUA 125	Introduction to Food	4
CUA 127	Soups, Sauces, & Consommés	3
CUA 129	Center of the Plate	4
CUA 145	Introduction to Baking	4
CUA 175	Special Topics: in Culinary Arts	5
CUA 233	Advanced Line Prep and Cookery	4
Credits		34
Levels 3 & 4	Advanced Level	
CUA 126	Intermediate Soups and Sauces	1
CUA 151	Baking: Intermediate Bread Prep	3
CUA 157	Menu Planning	3
CUA 190	Dining Room Management	4
CUA 191	Front of the House Planning	1
CUA 236	Advanced Baking	2
CUA 255	Supervision in Hospitality Industry	3
CUA 261	Cost Controls	3
CUA 262	Purchasing for the Hospitality Ind.	3
CUA 281	Internship	3
Credits		26
<b>Total Program Credits</b>		<b>60</b>

**Estimated program cost** **\$6,560.00**

Additional material and book fees may apply. Please see advisor for exact costs.

**Estimated completion time** **9 months**

## Food Production Worker Qualified Federal Financial Aid Program

Course	Title	Credits
CUA 101	Food Safety and Sanitation	2
CUA 102	Cashiering	2
CUA 105	Food Serv. Concepts and Man. Skills	3
CUA 116	Catering, Buffets, Table Side Cooking	3
or		
FLD 210	Food 'n Floral Design	3
CUA 125	Introduction to Food	4
CUA 127	Soup, Sauces, and Consommés	3
CUA 129	Center of the Plate	4
CUA 145	Introduction to Baking	4
CUA 175	Special Topics: in Culinary Arts	5
CUA 233	Adv. Line Prep and Cookery	4
<b>Total Program Credits</b>		<b>34</b>

**Estimated program cost** **\$3,754.00**

Additional material and book fees may apply. Please see advisor for exact costs.

**Estimated completion time** **5 months**



- Obtain Hands-on training in the real restaurant environment of Emily's Deli
- Start working as a cook or chef upon completion of program
- Work in an exciting fast-paced restaurant setting
- Flexible work schedule
- 100% job placement



• Opportunities For All Who Wish To Learn •

## Register Today!

By Telephone	720-423-4702
In Person	2nd Floor Registration Desk 1250 Welton St., Denver
Online	EmilyGriffith.edu

# Culinary Arts Job Information

## **PROGRAM DESCRIPTION**

Practical training is provided in culinary arts and food service management. Students learn to incorporate new ideas into classical food preparation. As a part of the program, students and instructional staff operate a deli/bakery, which provides food service for the school and surrounding downtown businesses.

## **RELATED JOB TITLES**

Baker  
Banquet manager  
Cake decorator  
Caterer  
Chef  
Deli manager  
Executive chef  
Kitchen manager  
Pastry chef  
Sous chef

## **ESTIMATED SALARIES**

(Based on Colorado Dept. of Labor Occupational Outlook Handbook)

<b><u>Job Title</u></b>	<b><u>Hourly Pay</u></b>	<b><u>Annual Salary</u></b>
<i>Chef</i>		
Entry Level	\$11.34	\$23,580
Experienced	\$14.37	\$29,890
<i>Restaurant cook</i>		
Entry Level	\$8.55	\$17,790
Experienced	\$11.77	\$24,470
<i>Executive chef</i>		
Entry Level	\$13.40	\$27,870
Experienced	\$22.82	\$47,470
<i>Kitchen manager</i>		
Entry Level	\$9.74	\$20,270
Experienced	\$17.82	\$37,060
<i>Pastry chef</i>		
Entry Level	\$7.69	\$15,990
Experienced	\$10.75	\$22,360

## **POTENTIAL EMPLOYERS**

Catering firms  
Corporations  
Country clubs  
Cruise ships  
Delis  
Grocery stores  
Hospitals  
Hotels  
Nursing homes  
Resorts  
Restaurants  
Schools

## **ADVISING**

Contact Chris Millius at [Chris\\_Millius@dpsk12.org](mailto:Chris_Millius@dpsk12.org) or call Lydia Melvin at 720-423-4712 for an appointment.

## **FINANCIAL AID**

Available through the Financial Aid Office.  
Call 720-423-4744 for information regarding the types of aid available for this course/program.

## **START COLLEGE HERE**

Transfer up to 42 program credits to a Colorado community college, complete the five required academic courses, and earn an Associate's of Applied Sciences Degree.