

Culinary Arts

Earn an Associate of Applied Arts and Sciences Degree in Culinary Arts

Culinary Arts students receive extensive practical training in all aspects of commercial food preparation and presentation. The program includes laboratory courses in dining room service, baking and pâtisserie, catering and banquet organization, classical and American regional cookery and restaurant operations. The curriculum also includes lecture courses in nutrition, sanitation and purchasing.

Approximate Program Expenses

If you're doing your homework properly, you should be researching your options to see which program is best for you.

Tuition (2 years): Resident	\$11,238.50
Non-Resident	\$24,073.00
Out-of-State	\$35,644.00

Books \$1,000.00

Uniforms \$350.00

Cutlery Kit \$280.00

Other Fees \$200.00

At Grand Rapids Community College, we offer highly personal attention, world class facilities and top-caliber instruction by our very talented staff. And we offer this at a very reasonable price. Compare our costs to the others, then think about what you can do with the savings.



Suggested Course Sequence

First Year

First Semester	Credits
CA 104 Bakery	5
CA 105 Skill Development	5
CA 111 Restaurant Sanitation and Safety	2
CA 209 Principles of Food Preparation	3
CA 212 Food Purchasing	2
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Contact hours for semester 32

Second Semester

CA 114 Food Production	5
CA 115 Table Service	5
CA 102 Introduction to the Hospitality Industry	2
CA 112 Menu Planning and Nutrition	3
EN 100 College Writing OR	3
EN 101 English Composition 1 OR	(3)
BA 101 Business and Technical English 1	(3)
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Contact hours for semester 33

Summer

CA 180 Cooperative Education in Culinary Arts	3
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Second Year

Third Semester

CA 204 Pastry	5
CA 205 Banquets and Catering	5
EN 102 English Composition 2 OR	3
BA 102 Business and Technical English 2	(3)
PS 110 Survey of American Government	3
WE 156 First Aid	1
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Contact hours for semester 33

Fourth Semester

CA 244 Advanced Food Production	5
CA 245 Advanced Table Service	5
CA 140 Hospitality Forms and Formulas	4
CA 200 Hospitality Management	3
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Contact hours for semester 32

Total Credits

72