

## Culinary Arts Certificate

The Culinary Arts Certificate at Metropolitan State University of Denver provides advanced knowledge and skills needed to succeed personally and professionally in the kitchen. This certificate gives the student a career advantage in all aspects of food service, including, healthcare, restaurants, and school nutrition. Students complete 18 credit hours in classes related to food production and culinary arts.

Students must be accepted to the University and take courses for credit. The cost of the program is the same as undergraduate tuition for degree-seeking students. Students with similar courses in their prior experience may request that courses be transferred to meet part of the certificate requirements.

### Required Courses (6 credits):

- RST 1200 - Basic Cooking Skills - Credits: 3
- RST 2500 - Basic Baking Skills - Credits: 3

### Elective Course:

Select four of the courses below:

- BVG 3220 - Beer and Food - Credits: 3
- BVG 4633 - Wine and Food - Credits: 3
- RST 2550 - Food Preparation and Science - Credits: 3
- RST 3530 - Healthy International Cooking - Credits: 3
- RST 3540 - Baking & Pastry - Credits: 3
- RST 3550 - Food Production & Service - Credits: 3
- RST 3875 - Food Preservation Techniques - Credits: 3
- RST 3920 - Plant-based Cooking - Credits: 3
- UA 2735 - Urban Vegetable Farming - Credits: 3
- UA 3905 - Farm to Table Sustainability - Credits: 3

### Total Credits: 18

A grade of "C" or better is required for each course in this program to count toward the awarded certificate.