

PROGRAMS

CULINARY ARTS - THERAPEUTIC CUISINE (C55150C)

This certificate is designed to offer students basic culinary skills, an understanding of food safety and sanitation, nutrition, food science, and an in-depth look at specialized dietary needs through therapeutic cuisine.

Students will be provided with theoretical knowledge/practical applications that focus on allergy-friendly cooking with hands-on training in gluten-free, vegan, vegetarian, dairy-free, soy-free, corn-free, and nut-free meal preparation. Courses include sanitation/safety, culinary fundamentals/production skills, nutrition, and therapeutic cuisine.

Graduates earn a certificate that will provide a range of skillsets that employers value in healthcare fields as well as traditional restaurant venues.

Certificate Program

		Course Hours Per Week		Semester Hours
First Semester (Fall)		Class	Lab	Credit
CUL-110	Sanitation & Safety	2	0	2
CUL-110A	Sanitation & Safety Lab	0	2	1
CUL-140	Culinary Skills I	2	6	5
Credit Hours		4	8	8
Second Semester (Spring)				
CUL-112	Nutrition for Foodservice	3	0	3
CUL-165	Therapeutic Cuisine	1	4	3
Credit Hours		4	4	6
Total Required Minimum Semester Hours Credit				14

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