

Welcome to Columbia College

- Columbia College is accredited by the Council on Occupational Education (COE) to award certificates and associates Degrees.
- Columbia College has been certified by State Council of Higher Education for Virginia (SCHEV) to operate in Virginia.
- Financial Aid is available for those who qualify.
- Approved for the training of Veterans

Mission

Columbia College provides high-quality, relevant, and varied educational programs and opportunities for the intellectual, cultural, and personal growth of all members of its community. The College values its role as an educational institution, embracing change and responding to the complex needs of those it serves.

Why Columbia College?

1. Nationally Accredited – COE
2. Financial Aid is available to those who qualify.
3. Certified School for I-20 Issuance – F-1/M-1 Students
4. CPT and OPT Available for International Students
5. J-1 Exchange Visitor + Internship Program Available
6. Convenient Class Schedule - Morning & Evening
7. Outstanding Curriculum and Faculty
8. Competitive Tuition
9. Easy to Access
– Three Locations in Washington Metropolitan Area
10. Student First

Grab your Future

@Columbia College

Main Campus (Tysons)

8620 Westwood Center Drive
Vienna, VA 22182
(703) 206-0508

Centreville Extension

5940 Centreville Crest Lane
Centreville, VA 20121
(703) 266-0508

Silver Spring Extension

12125 Veirs Mill Road
Silver Spring, MD 20906
(301) 929-0565

STUDENTS
first

Culinary Arts

- Certificate Course
- Associate Degree



Rev. 09/16



Tysons, Virginia

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Challenge to Succeed



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Culinary Arts

Certificate Course

This program offers students an opportunity to become culinarians in the food service industry. Students learn basic knowledge, hands-on skills, and techniques demanded by the complex culinary industry through classroom instruction and laboratory classes.

The culinary arts program requires 1,022 hours in total.

Associate Degree

Recent interest in health and food has led more and more companies to open businesses related to Culinary Arts in the science and art of cooking.. This 92-credit program includes basic knowledge of food science, nutrition, diet, food safety and understanding of global cuisines, along with lab classes that offer students an opportunity to practice their skills and artistry.



“ Grab Your Future ”



About Culinary Arts Program

- Assorted Curriculum Fit for Degree-seeking Students or Job Seekers
 - Well-balanced in a combination of classroom and laboratory hours that are designed to teach hands-on skills
- High-Quality Curriculum
 - Certified to operate by State Council of Higher Education for Virginia (SCHEV)
- Keeping Up-to-date Knowledge, Expertise and Skills
 - Subscribed to the American Culinary Federation (ACF)
- Professional instructors who has outstanding knowledge and hand-on skills.
- Variety of Experience
 - Field trips and Guest Speaker sessions

Culinary Arts Prospects

- Executive secretaries and executive administrative assistants provide high-level administrative support for an office and for top executives of an organization. They often handle more complex responsibilities, such as reviewing incoming documents, conducting research, and preparing reports. Some also supervise clerical staff.
- Overall employment of secretaries and administrative assistants which can be the entry level of Columbia College graduates is projected to grow 12 percent from 2012 to 2022, about as fast as the average for all occupations. Employment growth, however, will vary by occupational specialty such as accounting, tourism, and etc.
- Also, employment of general secretaries is projected to grow 13 percent from 2012 to 2022, about as fast as the average for all occupations. Many secretarial and administrative duties are of a personal, interactive nature. Because technology cannot substitute for interpersonal skills, secretaries and administrative assistants will continue to play a role in most organizations.

Course List

Number	Course
CUA101	Fundamentals of Cooking
CUA153	Sanitation and Safety
CUA160	Basic Cooking Theory and Practice
CUA165	Cooking Theory and Practice-Sauces, Soups, and Stocks
CUA171	Meat, Seafood, and Poultry Preparation
CUA172	Fruits, Vegetables, and Starch Preparations
CUA185	Fundamentals of Baking
CUA188	Pastry Arts
CUA204	Nutrition
CUA216	Western Cuisine
CUA218	Asian Cuisine
CUA228	World Cuisine
CUA253	Recipe and Menu Management
CUA256	Food Service System Management
CUA261	Garde Manger
CUA262	Advanced Cooking Theory and Practice
CUA270	Career Development