

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

1 (703) 206 - 0508
admissions@ccdc.edu

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www.ccdc.edu

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

- With the rise of population and income growth, higher consumer demand for food is expected at a variety of dining places. People will continuously dine out, buy takeout meals, or have food delivered. As a response, more restaurants, cafeterias, and catering services will open, thus requiring more cooks to prepare meals for customers. Additionally, as people continue to prefer healthier foods and faster service in restaurants, grocery stores, and other dining venues, these places will demand experienced cooks who can prepare high quality meals.
- Employment of culinarians is estimated to grow 7% from 2016 to 2026, about as fast as the average for all occupations. Individual growth will vary by specialty.
- Overall job opportunities are expected to be stable as a result of employment growth and the need to replace workers who leave the occupation. Cooks with training and related work experience will have the best job prospects.

Course List

Associate / Certificate Program		Credits / Clock Hours
CUA/CUS101	Fundamentals of Cooking	4 / 60
CUA/CUS153	Sanitation and Safety	4 / 60
CUA/CUS160	Basic Cooking Theory and Practice	4 / 60
CUA/CUS165	Cooking Theory and Practice-Sauces, Soups, and Stocks	4 / 60
CUA/CUS171	Meat, Seafood, and Poultry Preparation	4 / 60
CUA/CUS172	Fruit, Vegetable, and Starch Preparation	4 / 60
CUA/CUS185	Fundamentals of Baking	4 / 60
CUA/CUS188	Pastry Arts	4 / 60
CUA/CUS204	Nutrition	4 / 40
CUA/CUS216	Western Cuisine	4 / 60
CUA/CUS218	Asian Cuisine	4 / 60
CUA/CUS228	World Cuisine	4 / 60
CUA/CUS253	Recipe and Menu Management	4 / 40
CUA/CUS256	Food Service System Management	4 / 40
CUA/CUS261	Garde Manger	4 / 60
CUA/CUS262	Advanced Cooking Theory and Practice	4 / 60
CUA/CUS270	Career Development	4 / 302

► **Total Required Core Credits/ Clock Hours 64/ 1,022**

General Education Courses (Degree program only; Choose 7)

BIO102	Introduction to Biology	4
BPS102	Business and Professional Speech	4
CPS101	Introduction to Computer Science	4
CRT101	Critical Thinking	4
ENG101	English Composition	4
MAT101	Algebra	4
MAT201	Pre-Calculus	4
PSY101	Introduction to Psychology	4
SOC101	Introduction to Sociology	4
SPN101	Introduction to Spanish I	4
SPN102	Introduction to Spanish II	4

► **Total Required General Credits 28**

► **Total Required Credits 92**