

## 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 Culinary Arts of Sushi

- Associate Degree
- Certificate Course



Rev. 09/16



Tysons, Virginia

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

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*Challenge to Succeed*



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# Culinary Arts

## Culinary Arts of Sushi

### 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.



### 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

- People will continue to eat out, but takeout meals, or have food delivered. In response, more restaurants will open and cafeterias, catering services, and nontraditional food-service operations, such as those found inside grocery stores, will serve more prepared food dishes. These circumstances will increase demand for cooks.
- The employment of cooks is projected to grow 10 percent from 2012 to 2022, about as fast as the average for all occupations. Individual growth rates will vary by specialty.
- Overall job opportunities are expected to be good 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/S101 Fundamentals of Cooking	4 / 60
CUA/S153 Sanitation and Safety	4 / 60
CUA/S160 Basic Cooking Theory and Practice	4 / 60
CUA/S165 Cooking Theory and Practice-Sauces, Soups, and Stocks	4 / 60
CUA/S171 Meat, Seafood, and Poultry Preparation	4 / 60
CUA/S185 Fundamentals of Baking	4 / 60
CUA/S188 Pastry Arts	4 / 60
CUA/S204 Nutrition	4 / 40
CUA/S216 Western Cuisine	4 / 60
CUA/S218 Asian Cuisine	4 / 60
CUA/S228 World Cuisine	4 / 60
CUA/S253 Recipe and Menu Management	4 / 40
CUA/S256 Food Service System Management	4 / 40
CUA/S270 Career Development	4 / 302

#### Associate Degree Program Only

CUA/S172 Fruit, Vegetable, and Starch Preparation	4
CUA/S261 Garde Manger	4
CUA/S262 Advanced Cooking Theory and Practice	4

► **Total Required Credits** (Major: 68 / General: 24) **68**

► **Total Required Clock Hour** (Certificate) **1,022**

“ Grab Your Future ”