

## KATANOMH MAGHMATΩN ANA EΞAMHNO – Culinary Arts Certificate - English

A/A	Course Type	Course Name	Course Type	Periods per week	Period Duration	Number of weeks per academic semester	Total Periods per academic semester	Number of ECTS
<b>1<sup>st</sup> Semester</b>								
1.	Required	Fundamentals Culinary Arts	CCUL 101	2	50	13	26	4
2.	Required	Nutrition, Food Safety and Hygiene,	CCUL 109	3	50	13	39	5
3.	Required	Introduction to Cooking Methods	CCUL 103	7	50	13	91	5
4.	Required	Introduction to Baking & Pastry	CCUL102	6	50	13	78	5
5.	Required	Stocks, Soups and Sauces	CCUL 104	8	50	13	104	6
6.	Required	Introduction to Garde Manger	CCUL 105	7	50	13	91	5
<b>2<sup>nd</sup> Semester</b>								
1.	Required	Legumes, Grains and Vegetables	CCUL 111	7	50	13	91	6
2.	Required	Meats, Poultry and Game	CCUL 112	7	50	13	91	6
3.	Required	Purchasing Commodities	CCUL113	2	50	13	26	4
4.	Required	Mathematics for Culinary Studies	CCUL114	2	50	13	26	4
5.	Required	Pasta and Farinaceous	CCUL115	7	50	13	91	5
6.	Required	Commercial Cooking	CCUL 207	7	50	13	91	5