

Culinary Arts
Diploma | 35 credits

Campus: Hibbing

FALL SEMESTER 2025 – 18 Credits		Credits	Hours Lec/Lab
CAMT 1600	Introduction to Food Service	6	3/6
CAMT 1602	Basic Food Production Principles	6	0/12
CAMT 1603	Institutional Food Production 1	4	0/8
CAMT 1604	Quality Assurance	1	1/0
CAMT 1606	Culinary Mathematics	1	1/0
SPRING SEMESTER 2026 – 17 Credits			
CAMT 1605	Institutional Food Production 2	4	0/8
CAMT 2410	Hotel Restaurant Food Production	4	1/6
CAMT 2430	Advanced Culinary Skills	6	1/10
COMM 1210	Introduction to Communication (MnTC 1)	3	3/0

PROGRAM DESCRIPTION

Students in the Culinary Arts program will implement basic food production techniques necessary in the food service industry, including basic food handling, safety techniques, food production and food production skills.

PROGRAM LEARNING OUTCOMES

Upon completion of the Culinary Arts program, the graduate will be able to:

1. Demonstrate professional behavior that reflects integrity, accountability, responsibility, and ethical culinary practice.
2. Work collectively and collaboratively, exhibiting skills in leadership, perseverance, and integrity.
3. Demonstrate the ability to work safely and exhibit proper workplace sanitation.
4. Understand the principles of basic food production.
5. Demonstrate the concepts of quantity control.
6. Understand the basics of buffet and banquet production service.
7. Work in various departments in the food service industry.

PROGRAM NOTES

- [Differential tuition is assessed for the CAMT courses.](#)

EMPLOYMENT OPPORTUNITIES

Students who complete this program will be prepared for employment in the following positions: Sous chef, banquet chef, and production cook.

PROGRAM FACULTY

AASC APPROVED: 10.04.21; DOC REV: 01.27.25

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