

CULINARY ARTS MANAGEMENT (CERT)

CERTIFICATE OF ACHIEVEMENT

The Culinary Arts Management program offers an in-depth, hands-on learning curriculum where students gain both knowledge and experience through the programs professional kitchen. It prepares students for entry-level employment in the foodservice industry and for transfer to university hospitality programs. By completing the certificate students acquire knowledge on the fundamentals of foodservice, preparation of food production, management theory and supervision techniques and overall operations.

Program Student Learning Outcomes

- Demonstrate ability to perform basic and supervisory level job functions in hotel and restaurant careers.
- Conduct him/herself in a professional and ethical manner, and practice industry-defined work ethics.
- Perform essential food production and cost control strategies.
- Analyze laws affecting the hospitality industry.
- Demonstrate knowledge of current events and future trends, including sustainability, in the hospitality industry and identify the global impact of each.

Program Requirements

Code Number	Course Title	Units
Required Courses		
CA 101	Introduction to Food Service, Safety, and Sanitation	2.0
CA 120	Introduction to the Hospitality Industry	3.0
CA 230	Professional Healthy Cooking	3.0
CA 240	Human Relations in Hospitality	3.0
CA 250	Professional Cooking I	7.0
CA 251	Professional Cooking II	8.0
CA 252	Professional Cooking III	8.0
CA 260	Foods Purchase and Control	3.0
CA 265	Food, Beverage, and Labor Cost Control	3.0
Total Units		40

Career Opportunities: Upon completion of the courses, employment is available in foodservice companies. Typical job opportunities can include but are not limited to: restaurant prep and line cooks, Hotel prep cooks, Line cooks and bakers, Corporate contracted foodservice, Amusement parks as cooks, prep cooks, kitchen supervisors, Gaming and Casino foodservices, Personal and Private cooks, chefs and caterers.