

Culinary Arts Management

CERTIFICATE OF ACHIEVEMENT

Term Effective: Fall 2008

This one-year certificate program is intended to provide students with the skills and competencies necessary to achieve success in the growing North Coast food service and hospitality industry. Students who complete this program will find themselves in high demand among employers seeking to staff restaurants, lodging and drinking establishments. Although entry-level wages in the food service industry are typically modest, the industry offers excellent opportunities for advancement to management positions, which are typically staffed from within the organization. Possession of a Culinary Arts Management Certificate, along with the requisite job experience, can give the individual a competitive edge in applying for these well-compensated management positions.

	Units
Culinary Art Mgmt. 51 Basic Commercial Food Prep.	3
Culinary Art Mgmt. 52 Food Service Safety and Sanitation	1
Culinary Art Mgmt. 53 Serving in the Dining Room	2
Culinary Art Mgmt. 55 Restaurant Concept and Operations	4
Culinary Art Mgmt. 56 Food Presentation	2
Culinary Art Mgmt. 59 Basic Baking and Pastries	3
Culinary Art Mgmt. 196 Occupational Work Experience	3
Total units required for Certificate	18

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Term Effective: Fall 2001

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	Units
Culinary Art Mgmt. 50 Intro. to North Coast Hospitality, Culinary Arts and Tourism	3
Culinary Art Mgmt. 51 Basic Commercial Food Prep.	3
Culinary Art Mgmt. 52 Food Service Safety & Sanitation	1
Culinary Art Mgmt. 53 Serving in the Dining Room	2
Culinary Art Mgmt. 54 Menu Planning, Food & Beverage Purchasing/Computer Application	3
Culinary Art Mgmt. 55 Food Service Culture & Operations	3
Culinary Art Mgmt. 56 Food Presentation	2
Culinary Art Mgmt. 57 Restaurant Operations	3
Total units required for Certificate	20

Addendum to Culinary Arts Management

CERTIFICATE OF ACHIEVEMENT

Term Effective: Fall 2007

This one-year certificate program is intended to provide students with the skills and competencies necessary to achieve success in the growing North Coast food service and hospitality industry. Students who complete this program will find themselves in high demand among employers seeking to staff restaurants, lodging and drinking establishments. Although entry-level wages in the food service industry are typically modest, the industry offers excellent opportunities for advancement to management positions, which are typically staffed from within the organization. Possession of a Culinary Arts Management Certificate, along with the requisite job experience, can give the individual a competitive edge in applying for these well-compensated management positions.

	Units
Culinary Art Mgmt. 50 Intro. to North Coast Hospitality, Culinary Arts and Tourism	3
Culinary Art Mgmt. 51 Basic Commercial Food Prep.	3
Culinary Art Mgmt. 52 Food Service Safety and Sanitation	1
Culinary Art Mgmt. 53 Serving in the Dining Room	2
Culinary Art Mgmt. 55 Restaurant Concept and Operations	4
Culinary Art Mgmt. 56 Food Presentation	2
Culinary Art Mgmt. 59 Basic Baking and Pastries	3
Culinary Art Mgmt. 196 Occupational Work Experience	3
Total units required for Certificate	21