

PROGRAM OF STUDY

Culinary Arts Management Certificate of Achievement

Effective: Fall2013

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.

Required Courses:

CAM 51A	Culinary Skills I	3
CAM 51B	Culinary Skills II	3
CAM 52	Food and Equipment Safety and Sanitation	1
CAM 54	Food and Beverage Cost Control	1.5
CAM 60	Survey of Food Systems and the Culinary Arts	1.5
CAM 61	Creating the Food-based Business	3
CAM 63	Dining Room Service	2
CAM 197A	Culinary Arts Practicum	3

Select 6 additional units:

		Units
CAM 58	Chocolate Confections	1
CAM 59A	Baking I	2
CAM 59B	Baking II	2
CAM 59C	Pastry and Desserts	1
CAM 68	Food Preservation	1
CAM 70A	Seasonal Vegetarian Cuisine Late Summer/Early Fall	0.5
CAM 70B	Seasonal Vegetarian Cuisine Late Fall/Early Winter	0.5
CAM 70C	Seasonal Vegetarian Cuisine Late Winter/Early Spring	0.5
CAM 70D	Seasonal Vegetarian Cuisine Late Spring/Early Summer	0.5
CAM 71	Food and Wine Pairing	1
CAM 80	Modern Cuisine	3
CAM 196	CAM-Occupational Work Experience Education	1 - 3
AGR 180	Fall Vegetable Gardening Practices	2
	or	
AGR 181	Spring Vegetable Gardening Practices	2

Total Units

24

State Approval Date: 06/10/2013

CC Approval Date: 03/22/2013