

CULINARY ARTS MANAGEMENT ASSOCIATE OF SCIENCE

The hospitality industry is the number one employer nationwide. The Culinary Arts Management Associate of Science degree prepares students for higher levels of responsibility in the culinary field, such as chef, kitchen manager, district supervisor, general manager, and owner. This degree encompasses cooking skills and general education helpful for career advancement and mobility in the field.

Required Courses – Major

Course Number	Course Name	Units
CAM 101	Culinary Skills I	3
CAM 102	Culinary Skills II	3
CAM 140	Working the Room: Dining Room Service and Management	2
CAM 152	Food and Equipment Safety and Sanitation	1
CAM 154	Food and Beverage Cost Control: Hot to Make (and Keep) Your Money	1.5
CAM 161	Food Start-ups: Business Planning for Restaurants, Caterers, and Food Trucks	3
CAM 197A	Culinary Arts Practicum	3
CAM 260	The Meaning of Food: The Forces That Shape Our Food Culture	3

Select 6 additional units selected from the following

Course Number	Course Name	Units
AGR 180	Fall Vegetable Gardening Practices	2
AGR 181	Spring Vegetable Gardening Practices	2
BUS 132	Entrepreneurial Management	3
BUS 150	Entrepreneurial Marketing	3
CAM 58	Chocolate Confections	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 120	Let's Party: Introduction to Catering and Events	1
CAM 121A	Catering Lab I	0.5 - 1
CAM 121B	Catering Lab II	0.5 - 1
CAM 121C	Catering Lab III	0.5 - 1
CAM 130A	Baking I	2
CAM 130B	Baking II	2
CAM 130C	Pastry and Desserts	1
WEE 196	Work Experience Education	1 - 3

Total Major Units

25.5

Total Degree Unit

60

Program Level Student Learning Outcomes:

1. Demonstrate a broad exposure of general education topics that complement the Culinary Arts Management major requirements.
2. Define culinary terms and describe culinary techniques.
3. Identify suitable career options in food service for their skills and interests.
4. Demonstrate professionalism in appearance, time management, interpersonal skills, teamwork, decision making, and initiative needed for foodservice.
5. Demonstrate station organization, purchasing, storage, menu writing, and sanitation principles as they apply to food handling.
6. Identify problems in food preparation and presentation and solve these problems.

7. Demonstrate skills and apply industry standards in food handling, beverage service, baking, food preparation, equipment selection, use, and maintenance.