

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: | | 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: | | 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 |
| CAM 180 | Modern Cuisine | 3 |
| CED 196 | Occupational Work Experience Education | 1 - 3 |
| Total Major Units | | 25.5 |
| Total Degree Units | | 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.