

CULINARY ARTS MANAGEMENT (AS DEGREE S0448)

Business Division Degree S0448

The program prepares students for career opportunities in restaurants, catering, hotels, theme parks and other food service businesses. Students gain practical training in the use of commercial equipment and acquire the skills necessary to be successful in the field of culinary arts such as: knife skills, food production, presentation, menu development, portion control, cost control, menu planning and nutrition. Students who successfully complete the requirements for this degree will also earn the Food Protection Manager Certification.

Required Courses

Course Prefix	Course Name	Units
CUL 101	Professional Cooking Foundations	3
CUL 102	Professional Cooking I	3
CUL 103	Professional Cooking II	3
CUL 104	Garde Manger	3
CUL 105	Baking and Pastry I	3
CUL 111	Exploring Beverages	3
HRM 52	Food Safety and Sanitation	2
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 61	Menu Planning	3
Restaurant Operations (Must be taken together)		
CUL 91	Culinary Work Experience	5
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	3
Required Electives 3		
Select one from the following:		
CUL 106	Baking and Pastry II	
CUL 107	World Cuisines	
CUL 108	Cooking for Special Diets	
CUL 109	Butchery & Charcuterie	
CUL 110	Street Foods	
CUL 112	Sustainability in Culinary Arts	
HRM 62	Event Planning and Catering	
HRM 72	Hospitality Purchasing and Procurement	
Total Units		43

Program Learning Outcomes

Review [Student Learning Outcomes \(SLOs\)](#) for this program.

Looking for guidance? A counselor can help. This Guided Pathways for Success (GPS) is a suggested sequence of coursework needed for program completion. It is not an official educational plan. Schedule an appointment (<https://esars2012.mtsac.edu/appointments/counseling/eSARS.asp?WCI=Init&WCE=Settings>) with a counselor or advisor as soon as possible to create an individualized Mountie Academic Plan (MAP) specific to your goals and needs.

Course	Title	Units
Fall Term 1		
HRM 52	Food Safety and Sanitation ²	2
CUL 101	Professional Cooking Foundations ³	3
CUL 102	Professional Cooking I ³	3
CUL 105	Baking and Pastry I ³	3
HRM 56	Hospitality Supervision ³	3
Units		14
Winter Term 1		
ENGL 1A	Freshman Composition ⁴	4
AA/S KINES	Phys Ed (KIN) Activity Course ⁵	3
Units		7
Spring Term 1		
CUL 103	Professional Cooking II ³	3
CUL 104	Garde Manger ³	3
CUL 111	Exploring Beverages ³	3
HRM 61	Menu Planning ³	3
w/ selection of CUL 107 and completion of one ⁷		
additional course: NF 10, 20, 25 or 40 ⁰		
Certificate: Culinary Arts, E0373 ³		
Submit petition to Admissions Records ^{Submit petition to Admissions Records}		
Units		12
Summer Term 1		
SPCH 1A	Public Speaking ⁴	4
AA/S HUM	Area C-2 Humanities Course ³	3-4
Units		7-8
Fall Term 2		
CUL 91	Culinary Work Experience ⁵	5
HRM 57	Hospitality Cost Control ³	3
Certificate: Culinary Advanced T0457 ⁷		
Submit petition to Admissions Records ^{Submit petition to Admissions Records}		
Units		8
Winter Term 2		
AA/S BEHAV	Area D-2 Elective Course ³	3
AA/S LIFE	Area E Lifelong Understg Course ³	3
Units		6
Spring Term 2		
AA/S USHIS	Area D-1 Hist/Pol Sc Course ³	3
AA/S ARTS	Area C-1 Arts Course ³	3
AA/S MATH	Meet AA/AS Math Comptcy Req ⁵	5
AA/S SCNCE	Area B-1 or B-2 Science Course ³	3-5
Culinary Arts Management, AS S0448 ⁸		
Submit petition to Admissions Records ^{Submit petition to Admissions Records}		
Units		14-16
Total Units		68-71